

sticks  
YARRA VALLEY

## tasting notes

### 2019 SAUVIGNON BLANC

#### Variety

Sauvignon Blanc

#### Geographical Indication

Yarra Valley

#### Vintage

After experiencing a dry, cold winter, a warm October and December saw the growing period excel quicker than normal. Short and compressed. December rains provided aid for a good start to fruit development. Some extreme heat in January pushed ripening along a little quicker without losing its natural acidity.

#### Winemaking

The grapes for this wine were machine harvested during the evening, from two vineyards in Yarra Glen and Healesville, and then loaded directly into the press. The cloudy juice was racked within 24 hours and inoculated with selected yeast. Approximately 5% of the wine was fermented in old oak. The combination of cloudy juice and a small barrel fermented portion adds richness and texture to the palate. The wine was then managed on lees for approximately 5 months prior to blending and preparation for bottle.

#### Analysis

Alcohol 12.8%

pH 3.18

Acid 6.47g/L

Sugar dry

#### Tasting

Pale straw with lime hues.

A tropical notes with notes of guava, elderflower and chamomile..

Textured entry gives way to a precise, lively palate with flavours of grapefruit and snow pea.

