

miles from nowhere

MARGARET RIVER

2020 SAUVIGNON BLANC

Appellation: Margaret River

Varietals: Sauvignon Blanc

Closure: Screw cap

Alcohol: 13.0%

Winemaking Notes: Our 2020 vintage started two weeks early, this was due to the warm summer season leading up to vintage and these conditions carried on through the ripening stages. Fruit predominantly from our flagship sauvignon blocks in our vineyards. Harvest date determined by the winemaker and based on the ideal flavour spectrum in the vineyard. In the coolest window available early morning.

The grapes were pressed as individual batches and fermented in stainless steel tanks with selected yeast strains to enhance the varietal characteristics. The ferments were temperature controlled at low temperatures to ensure freshness and fruit quality is retained throughout the process.

Cellaring: 1- 3 years.

Appearance: Pale green.

Nose: Intense aromas of lemon and limes generating a unique freshness with tropical notes of passion fruit and honeydew melons.

Palate: Vibrant and bright with juicy lemon, limes and passion fruit with hints of spice and mint. While the length is accentuated by minerality and is lively and fresh on the finish.

Food Pairing: : Serve slightly chilled with roasted Artichoke salad with lemon and mint dressing.

Allergens: Contains Sulphites. Fined with the aid of fish and skim milk products. Traces may remain.

