

miles from nowhere

MARGARET RIVER

2017 SAUVIGNON BLANC

Appellation: Margaret River

Varietals: Sauvignon Blanc

Closure: Screw cap

Alcohol: 12.3%

Winemaking Notes: Vintage 2017 started late. The parcels of fruit for this wine were harvested in mid-March, three weeks later than in previous years. The fruit was harvested in the cool autumn evenings and immediately taken to the winery where it was processed under inert conditions. The juice was clarified and fermented in temperature controlled stainless steel vats using a naturally selected yeast strain to assist in the release of flavour precursor compounds in the juice and resulting ferment. Each wine was individually assessed before the final blend was decided upon. The final blend was then minimally fined, stabilised, filtered and bottled for early release.

Cellaring: 1- 3 years.

Appearance: Pale green.

Nose: Intense aromas of ripe melons and tropical fruits with a hint of lime generating a unique freshness. Delicate floral aromas amongst snow pea, cucumber, lantana and musk lolly.

Palate: The palate explodes with flavours of ripe tropical fruit and a hint of crisp gooseberry. Underlying these great varietal fruits is the subtle minerality of vineyard expression with herbal and spicy notes. The long lingering finish is lively and fresh with lime flavoured acidity.

Food Pairing: : Serve this wine slightly chilled with Chevre cheese, sushi or Thai fish cakes.

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

