

COORDINATES



Sauvignon Blanc

2021

Cultivar:

100% Sauvignon Blanc

Background:

Handpicked in the early mornings over a two week period for a wider flavor profile ranging from herbaceous to tropical.

Winemaking:

Minimum skin contact before fermentation in stainless steel tanks. 6 months on lees ensures a balanced and complex lingering finish.

Notes:

The nose shows a cascade of gooseberries, passion fruit, asparagus and lemongrass. Well balanced with refreshing acidity.

Pairing:

Our 2021 Sauvignon Blanc will pair well with fish, poultry dishes, or salad.

Chemical Analysis:

Alcohol: 13.60%

Residual Sugar: 2.16 g/l

Total Acidity: 7.41 g/l

pH: 3.33

