

miles from nowhere

MARGARET RIVER

2016 SAUVIGNON BLANC

Appellation: Margaret River

Varietals: 100% Sauvignon Blanc

Closure: Screwcap

Alcohol: 12.4%

Winemaking Notes: Harvested on a cool night, in late February. The juice was clarified and fermented in temperature controlled stainless steel vats using a yeast strain, naturally selected, to assist in the release of flavour precursor compounds in the juice and resulting ferment. With minimum fining, the wine was stabilized, and filtered in May, for early release.

Cellaring: 1- 3 years. That said we are very curious to see how these rich limey flavours will develop in a longer period.

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.

