

FOUR SISTERS

Sauvignon Blanc

Vintage: 2020

Region: Central Victoria

Variety: Sauvignon Blanc

Alcohol: 12.5%

Best Consumed: Now

Vineyards:

The fruit was sourced from selected individual vineyard sites across Central Victoria ranging from the rolling, temperate plains of the Goulburn Valley and Nagambie Lakes.

Winemaking:

The Sauvignon Blanc fruit was picked and crushed during the cool of the night to ensure retention of the fresh varietal characters and preservation of fruit flavour. After crushing the must was pressed and settled. An aromatic yeast strain was used for inoculation prior to cool fermentation for 2 - 3 weeks. Post fermentation the wine was stabilised, filtered and blended for bottling.

Tasting Notes:

Vibrant passionfruit, gooseberry and lemon citrus flavours shine through on the nose and palate with a fresh, crisp finish.

Food Match:

A fantastic match with fresh shellfish, sushi or smoked salmon.



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