

miles from nowhere

MARGARET RIVER

2018 SAUVIGNON BLANC

Appellation: Margaret River

Varietals: Sauvignon Blanc

Closure: Screw cap

Alcohol: 12.5%

Winemaking Notes: Harvested predominantly from our flagship blocks of the vineyards. Harvest date determined by the winemaking team and based on the ideal flavour spectrum in the vineyard. Harvested in the coolest window available early morning.

Clean juice, aromatic yeast strains and cool fermentation temperatures are critical to creating the final wine style. We ensure minimal ullage on all vessels post fermentation and individually select the parcels for the blend. We bottle early bottling and try to capture the varietal characteristics and freshness in the bottle.

Cellaring: 1- 3 years.

Appearance: Pale green.

Nose: Intense aromas of tropical fruits and 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.

