

# SIBLING RIVALRY

## Sauvignon Blanc 2019



<b>Vintage:</b>	2019
<b>Region:</b>	Central Victoria
<b>Variety:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13.0%
<b>Best Consumed:</b>	Now

### Vineyards:

The fruit was sourced from the Pogue vineyard in Toolamba in the grape growing region of the Goulburn Valley, Central Victoria. Positioned on the banks of the Goulburn River, the vineyard has sandy loam soils and had a moderate to warm growing season. The Pogue vineyard began organic conversion in 2016. These grapes are grown in an environmentally friendly way that takes care of the natural balance in the vineyard and the surrounding area with no use of synthetic fertilizers, herbicides or fungicides.

### Vintage Conditions:

2019 will be remembered as the hottest summer on record, exacerbated by a dry winter and early spring. February temperatures were just a fraction above average, but the heat was relentless, and there was no useful rainfall for the month so it remained exceedingly dry. Ripening continued to be steady even though the hot days and warm nights continued, which allowed us to bring in fruit at optimum ripeness. White yields were down on expectations but quality is good. The reds appear to have fared better yield wise, and have bright fresh fruit, depth of flavour, with rich, full palates. It looks like being a very good year for the reds.

### Winemaking:

The grapes for this wine were picked and crushed in the cool, early hours of the morning during the first week of March 2019. Winemaking was conducted in a fully certified organic winery and utilised only certified organic inputs. The juice was clarified with the aid of a vegan friendly pea protein. Fermentation took place in stainless steel at relatively cool temperatures to ensure retention of varietal character. A small percentage of the wine was then aged in new French oak and given extended on lees contact to add texture and creaminess to the palate. The stainless steel and oak aged components were then blended together before bottling in late August.

### Tasting Notes:

Showing lovely ripe citrus fruits and pink grapefruit notes with hints of paw paw and mango. This wine also shows delicate almond and spice as a result of the subtle use of oak which delivers a textural and full flavoured finish.

### Food Match:

A classic food wine, our organic Sauvignon Blanc pairs beautifully with a delicate fish such as grilled snapper or sea bass.