









MARGARET RIVER



COLOUR

Bright green hue.

NOSE

Lifted lychee and citrus blossom characters. Vibrant, fresh, and punchy dry herbal notes.

PALATE

Fruit driven palate with tropical fruits, lychee, and hints of honeydew melon. The palate is generous with fruit length and finishes with a lovely powdery acid line.

WINEMAKING

Our fruit was picked in the cool of the night and delivered straight to the winery to minimise any colour extraction. Upon arrival the fruit is processed straight away to ensure a clean flavoursome profile is met. Once racked, the juice in inoculated with a highly aromatic yeast to maximise the flavour profile and rich creamy texture we are looking for. Upon completion of ferment the wine is prepared for bottling to hold onto delicate aromatics and flavours.

VINTAGE NOTES

The growing season started for vintage 2022 cool and wet. This gave plentiful ground moisture for the vines to thrive, but the cooler weather slowed the growth in some varieties. Come summer did things heat up! This pushed the vines along. The sheer numbers of days of extreme heat were a challenge for the region to manage. Vintage 2022 started a little later than expected but that just compressed the white vintage, it came hard and fast. Balancing grape ripeness and keeping things fresh was the key.

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QUICK NOTES

VINTAGE 2022

WINEMAKERS *Trent Kelly*

GRAPE VARIETY 100% Sauvignon Blanc

BOTTLED June 2022

GROWING AREA Margaret River

ALC %/VOL 12.50% υ/υ

TITRATABLE ACIDITY 7.1 g/L

PH 3.2

CELLAR POTENTIAL *Drink Now*

OAK Nil

MATURATION Nil

ONE FAMILY TWO COUNTRIES THREE ITALIANS FOUR GENERATIONS FIVE VINEYARDS