FOUR SiSTERS

Sauvignon Blanc

Variety: Sauvignon Blanc

Vintage: 2018

Region: Central Victoria

Variety: Sauvignon Blanc

Alcohol: 12%

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. Soil types vary from the loosely textured, easy draining gravelly soils along the Goulburn River to the heavier sandy loams with a proportion of clay in the Goulburn plains. The result is fruit of generous yields and great intensity.

Vintage Conditions: The 2018 growing season could well be described as dry and warm, and almost perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. Although it remained warm, ripening didn't advance too much faster than harvesting, so the whites have clear varietal definition and crisp fruit flavours, and the reds are bright and varietal, with concentration and depth. It seems that the cooler nights kept a lid on sugar accumulation so that ripening progression was close to perfect, something we usually only see in cooler seasons. At this early stage 2018 promises to be a very good year.

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 at 0oC – 2oC. 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.

It's the little
things in life