



DOMAINE NATURALISTE

BY BRUCE DUKES

Margaret River

Direction Range 2017 SAUVAGE Sauvignon Blanc

**Trophy | International Wine Comp, London
Gold | 96 Points | International Wine Comp, London**

Sauvignon Blanc is well adapted to our gravelly soils and maritime climate. The fruit is grown in the cooler southern end of Margaret River, which is renowned for its fragrant white wines.

Delicate aromas of honeysuckle, jasmine and nectarine adorn a rich core of red currant and freshly cut peaches. A fine entry of porcelain fruit tannin and enticing flavours of lychee and eastern spices, culminating in a coating finish of wet slate and poached white pear.



Food matching	Pan seared fish chicken soft cheese
Variety	Sauvignon Blanc
Maturation	1/3 new 500L French oak puncheons for 10 months. The wood is primarily from the Vosges and Allier forests.
Winemaking	Fermentation and maturation in 500L French oak puncheons allows a gentle ingress of oak elements, while preserving freshness. Sauvage remains on its yeast sediment "sur lie" during maturation, This process of yeast cell breakdown adds depth and richness to the palate.
Cellaring	Attractive in youth up to 5 years maturation
Harvested	21 st March 2017
Growing Season	A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.
Alcohol	13.0% by Vol 7.7 Standard Drinks