

2019 SAUVIGNON BLANC • LIMESTONE COAST

WINEMAKER COMMENTS

There's no mistaking this is Savvy B. Here it is in all its zesty finery. The rugged Limestone Coast's cool climate delivers a natural freshness that can't be beaten.

REGION

Limestone Coast

THE LOW DOWN

Machine harvested at night at 12.2 - 12.5 Beaumé from different vineyards at differing levels of maturity to capture a broad range of varietal characters from herbaceous through to tropical. Fruit crushed into press via must chiller. Fermentation took place in stainless steel tanks at 12 - 18C. Filtered prior to bottling.

TASTING NOTE

There's no mistaking this is Savvy B. Think classic punchy, tropical fruit characters of lime and passionfruit with a hint of peach blossom. On the palate, zesty lemon-lime curd with a delicious grassy herbaceousness and an ever-so slightly salty minerality. It is uber refreshing, crisp and dry with a high degree of sessionability. Perfumed, tropical, crisp.

FOOD MATCH

Do you need to? Perhaps a rich ceviche with lots of coriander or for those vegos out there, a stirfry greens with garlic, basil and chilli wouldn't go astray!

THE SPECIFICS

Alc: 13.5% pH: 3.22 Acid: 6.15g/L Sugar: 2.53g/L



LIMESTONE COAST SOUTH AUSTRALIA

SAUV BLANC

perfumed • tropical • crisp

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