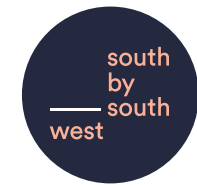


the meandering négociant



2018 SAUVIGNON BLANC ~ MARGARET RIVER REGIONAL CLASSICS



Sauvignon Blanc is a crowd-pleaser for its easy-drinking nature and aromatics, of that there is no doubt. It was obvious that the 2018 vintage was going to favour this varietal, with slightly higher levels of malic acid following a cooler-than-usual year. So, who were we to stand in its way? We believe every white in our vintage has bright aromatics, with looks and taste to match, but the Sauvignon Blanc is the standout.

In making this wine we wanted to pay homage to the region itself. Margaret River is internationally recognised for its dry Sauvignon Blanc – those sunny, easy drinking wines with tropical fruits and grassy character.

Our 2018 Sauvignon Blanc uses a base of cool climate fruit from the Karridale subregion which provides vibrant aromatics and crunchiness. This is supported by a blend of oaked Sauvignon Blanc from the Wallcliffe subregion, providing added texture and mouth feel.

The vineyard selection was critical to making a balanced, ultra-fresh style without losing the sophistication. This wine expresses the kind of vibrant Margaret River fruit character we know you (and many others) will enjoy.

APPEARANCE

Pale straw colour with a greenish hue.

NOSE

This wine has a delicate balance of herbal and leafy notes from the cooler southern sub-regions. The nose exhibits vibrant aromas, with hints of freshly mown grass and dried herbs generating a unique freshness.

PALATE

Sauvignon Blanc has excellent flavour and structure and a good natural balance of acidity and sugar, with flavours of crisp gooseberry. Underlying these great varietal fruits is the subtle minerality of the terroirs. The long lingering finish is lively and fresh with lime-flavoured acidity. The palate is clean and lively with a well-balanced complexity and a refreshing citrus acidity.

TREATMENT

We aim for minimal intervention to let the fruit express itself, yet there are certain things we do need to maintain the quality and integrity of this wine. We've added minimal sulphites to stabilise the wine and ensure its shelf life. It has also been fined with the aid of skim milk products or Isinglass to remove harsh phenolic compounds. We use this method as opposed to other by-products as it is extremely gentle in nature and does not strip flavour nor character from the wine, creating a final, high quality polish.

Cases	100
Alcohol	12.8%
Drinking Best	2018 - 2020
Closure	Stelvin