

## 2023 Sauvignon Blanc

A bandit and his outlaw dog on a vinous crusade. Born from the rugged Hills, Crafted in the ancient Creek. Innovation defying the ordinary. A rebel with a cause.

This Sauvignon Blanc is made from grapes sourced from our estate grown vineyard in Langhorne Creek. It erupts with aromas of lush ripe passionfruit, citrus & stone fruits on the nose.

The palate shows moist grapefruits, lime pie and lychee's with a long textured finish and a delicate mineral edge. With this wine I do not want to play in the herbal, cat-pee on a gooseberry bush, or even the *'I've just mowed the lawn'*, sweaty man's armpit style, rather I have made a wine with a balanced palate exhibiting a strong varietal style with fresh restrained acidity and elegance.

With the savoury edge and gentle textured finish, this wine will accompany a Seafood Platter with freshly cooked prawns and seared scallops in Pernod and tarragon butter, Hot Days, warm nights, cool music and a gentle breeze

The fruit is picked when there is an optimal balance between acidity and flavour, often a very tight window with Sauvignon Blanc. The grapes are placed into the press with a small proportion of whole bunches and stalks.

The juice is cold settled overnight, with a small proportion decanted into French Oak barrels for wild ferment. The wine once dry, is left on lees for several days and *Battonaged* to further enhance the textured finish.

> Sustainably grown grapes Minimal sulphur dioxide was added at bottling. No fining agents are used. This wine is Vegan friendly.

11.9% Alc 3.25 pH 6.22 T.A.

Bottle Released 1st September 2023



