



2024 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.

12.9% Alc
3.23 pH
6.72 T.A.

Bottle Released 1st October 2024

— TOM KEELAN —
EL VINO LOCO

