





# COLOUR

Lifted green hue.

### NOSE

 ${\it Lifted Lychee} \ and \ citrus \ blossom \ characters. \ Vibrant, fresh, \ and \ punchy$ 

# **PALATE**

Fruit driven palate with tropical fruits, lychee and with hints of honey dew melon. The palate is generous with fruit length and finishes with a lovely powdery acid line

# WINEMAKING

Our fruit was picked in the cool of the night and delivered straight to the winery to minimise and colour extraction. Upon arrival the fruit is processed straight away to ensure a clean flavoursome profile is met. Once racked, the juice in inoculated with a highly aromatic yeast to maximise the flavour profile and rich creamy texture we are looking for. Upon completion of ferment the wine is prepared for bottling to hold onto delicate aromatics and flavours.

# **VINTAGE NOTES**

It was a cool and wet start to the season through spring, with rainfall double the long-term average in November. La Niña created a strong cyclone season in Western Australia in February and March, resulting in unusual warm and moist conditions for the south-west. A major rain event a week after Easter all but closed the door on Vintage 2021. Disease pressure from Botrytis was a major risk throughout the season. Astute vineyard management and a more northerly vineyard base allowed us the opportunity to pick all fruit at an optimum time.

### **QUICK NOTES**

# VINTAGE

2021

### **WINEMAKERS**

Trent Kelly

# GRAPE VARIETY

100% Sauvignon Blanc

# **BOTTLED**

July 2021

# **GROWING AREA**

Margaret River

# ALC %/VOL

12.5.0% v/v

# TITRATABLE ACIDITY

 $7.1 \, g/L$ 

### РΗ

3.15

# **CELLAR POTENTIAL**

Drink Now

# OAK

N/A

# **MATURATION**

N/A

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS