



MAYFIELD 'SOPHIE'S GODMOTHER' SAUVIGNON BLANC 2023

The history of Mayfield dates back to 1815 when explorer, William Charles Wentworth, was granted Mayfield as a thank you for his earlier crossing of the Blue Mountains.

Vineyard: A gentle aspect with a north facing slope at the eastern end of the vineyard.

Vintage: 2023 was the coolest and latest vintage in 20-odd years. A wet winter had filled dams and the soil moisture profile. The rain held off for the month leading up to harvest, ensuring excellent regional cool climate flavour development and ripeness.

Tasting Note: The cool 2023 season has delivered gooseberry, passionfruit, guava and a lifted aromatics of elderflower. The palate has juicy fruit and zingy natural acidity giving a mouthwatering quality that is full and generous in the mouth; perfect for a warm summer's day.

Winemaking: Machine harvested on 25 April. Straight to the press. The juice was cold settled for clarity with only minor levels of juice fining. Fermentation in tank with cooling. Fermentation went through to dryness. At the completion of fermentation, the wine was filtered and bottled to retain all of its aromatic freshness.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Sauvignon Blanc

Region: Orange, NSW Central Highlands

Elevation: 880m

Alc/Vol: 11.5%

