

COUGHLAN
ESTATE



Coughlan Estate

SAUVIGNON BLANC 2023

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

VINTAGE CONDITIONS

This vintage, we had a lovely cool start to the growing season and then some wonderful long periods of warm sunny days throughout Geographe, punctuated by a handful of brief local rain events. These wetter periods, and a small hail event in November, had many producers expecting a slightly later ripening and picking season. Overall a very successful vintage.

WINEMAKING

Our fruit is hand-picked in the early hours of the morning, crushed and then left on skin for 4 hours before being pressed. The cloudy juice is racked after a day of settling and undergoes fermentation in stainless steel. After fermentation the wine is battonaged on full solids fortnightly in order to introduce a deeper level of texture and flavour. The wine is blended and bottled in July of the vintage year.

TASTING NOTES

Bold flavours of nectarines, peaches and lychee are gently accentuated by subtle hints of white flowers and wet granite. A bright entry of stone fruits, gooseberries and focused white fruit tannin lead to a finish punctuated by minerality and persistent flavours of white pear and freshly zested limes.

SPECIFICATIONS

Vintage: 2023

Winemaker: Remi Guise

Varieties: 85.55% Sauvignon Blanc, 14.45% Semillon

Bottled: July 2023

Growing Area: 100% Geographe

Alc: 13%

Cellar Potential: Up to 5 years

