



"Where the 'Rivah' flows..."



2022 RIVAH SAUVIGNON BLANC

RANGE: Rivah

REGION: Sunraysia

TASTING NOTE: The Rivah Sauvignon Blanc has wonderful expression, showing regional and varietal purity. A lively wine, pale straw in colour with vibrant green hues, it sparkles in your glass. The nose is fresh and aromatic with grapefruit freshness and lifted leafy herbaceous notes. You'll notice notes of gooseberry, green herbs, and crisp, refreshing zingy acidity leaves one looking for more.

VINIFICATION: Two separate parcels of Sauvignon Blanc were chosen, one for its fresh herbaceous characters, and the second for its riper tropical flavours. These parcels were harvested and delivered to the winery, where they were crushed and destemmed into membrane press. Free run fraction was fined to minimise phenolics, and then clarified to remove solids.

The juice was inoculated with a yeast strain particularly suited to Sauvignon Blanc. After a short period, primary fermentation commenced, and the temperature was regulated to 15°C. Fermentation was completed after 21 days and the wine was then chilled and yeast allowed to settle out.

The wine was racked off heavy lees, and allowed to sit on fine lees for several months to increase complexity.

Once the desired flavour profile was achieved the wine was lightly fined and filtered of fine lees in preparation for bottling.

WINE SPECIFICATION:

Alc: 11.0%

TA: 6.5g/L

pH: 3.41

RRP: \$17.95

Vegan Friendly

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