

We're not called Flavabom for nothing...Just as the name suggests, Flavabom is packed with a juggernaut of vibrant flavours that pop on the palate. Lusty, distinctive and packs a punch with every sip. Flavabom keeps its promise.

**GRAPES**

40% Semillon, 30% Riesling, 30% Chardonnay

**REGION**

Riverland

**VINIFICATION & WINEMAKING**

Crafted from our estate's mature, low-yielding vines, this wine showcases the distinctive character of our terroir. We select the optimal harvest day for each of the three varieties: Semillon for its ripeness, Chardonnay for its balance, and our old vine Riesling for its backbone. This blend adheres to the classic field blend criteria, resulting in a textured and refreshing white wine. The art of field blending ensures seamless layers of fruit flavours, creating a truly unique and captivating wine.

**ANALYSIS**

Alcohol	13.5%
pH	3.14
Titrateable Acidity	5.70

**COLOUR**

Pale gold.

**NOSE**

A delightful bouquet of pineapple and lime, complemented by hints of sherbet.

**PALATE**

The palate offers a burst of guava, fresh ginger, passionfruit and nectarine flavours, balanced by a well-rounded acidity that is both refreshing and harmonious. The finish is long and textured, with lingering notes of vanilla bean.

**FOOD MATCH**

Roast pork, or carbonara pasta.

**AWARDS**

**DOUBLE GOLD** - CWSA 2024

**GOLD** - AWC Vienna Internatioal Wine Challenge 2024

**GOLD (93 POINTS)** - Wine Showcase Magazine 2024



