

2022 First Cut Sauvignon Blanc



RRP: \$26

Tasting Notes

Aroma

This wine has a lifted nose of mango and feijoa with supporting fresh mint, cut grass and green capsicum notes.

Palate

The palate is delicate and fresh with bright passionfruit and tropical fruit flavours, balanced perfectly by refreshing acidity.

Vineyards

Selected from a single vineyard in the northern Adelaide Hills. This vineyard is in a slightly warmer part of the hills producing wines with great flavour intensity. Due to the elevation of this site and the cooler nights the wines produced retain natural acidity and freshness.

The First Cut Story

The principle behind our first cut wines revolves around the winemaking term 'first cut' in which during the pressing cycle the softer free run juice/wine is separated from the second cut or pressings. This principle flows through to the style of First Cut wines, producing wines with great drinkability well suited to be enjoyed with food or as a drink with friends.



Region	Adelaide Hills	Alcohol /pH / TA	12.5	3.42	6.8
Variety	Sauvignon Blanc	Winemaking	De-stemmed but not crushed, pressed off skins to stainless steel, then clarified and fermented at cool temperatures using a varietal enhancing yeast. Left on lees for 2 months then blended and stabilised before being clarified.		
Harvest Dates	22 nd March 2022				
Bottling Date	17 th June 2022				
Release Date	July 2022				
Cellaring	Drink Now to 2024				