



# SAUVIGNON BLANC 2020

A BRIGHT, CRISP AND SOPHISTICATED SAUV!

#### TASTING NOTE

Fragrant, clean and with the subtle aroma of lemon blossom this classic Victorian sauvignon blanc is both tasteful and sophisticated. Hints of lychee, gooseberry and passionfruit follow through from the nose onto a refined palate, aided by a restrained acidity and supple, smooth and creamy texture.

#### FOOD MATCH

Pair our sauvignon blanc with an Asian fish such as steamed snapper with ginger, cherry tomatoes, garlic, coriander and lemongrass. Also a great match with whole Australian tiger prawns with a squeeze of fresh lemon.

### CHEESE MATCH

Meredith Goats Cheese on a grain salad or one of our favourites the L'Artisan Raclette melted over potatoes or crusty bread.

## COCKTAIL OF CHOICE

Try this with watermelon, citrus, strawberries and mint to make a deliciously refreshing watermelon sangria. The sweet watermelon is balanced by the aromatic dry sauvignon blanc to make a winning cocktail!

#### WINEMAKER

Duncan Lowe

#### REGION

Yarra Vally/Geelong, Victoria

## VINEYARD

Austin's Wines. Steiglitz Road, Sutherlands Creek

## TECHNICAL NOTES

Alc./Vol.: 13.5%, 7.05g/L acid, pH 3.17

