

2022 LEVANT SAUVIGNON BLANC



Vintage 2022

Varietal blend 94% Sauvignon Blanc, 6% Semillon

Harvest 15 March 2022

date(s)

Bottling date 22 December 2022

Oak treatment Fermented in large-format French oak casks

pH/TA 3.43 pH 5.7g/L TA

Preservative(s) 220

Alcohol 12.5%

content

Winemaking

Grapes were whole-bunch pressed. Juice settled overnight, then

coarsely racked to oak foudre for fermentation. The resultant wines were aged on settled lees with minimal stirring.

100% malolactic fermentation was undertaken on a select

number of barrels for enhanced richness and complexity.

Winemaker's

notes

Aromas of jasmine, caperberry, rock melon, spearmint, tangelo, and almond biscotti with a subtle savoury undercurrent of bay

leaf and flinty complexity.

The palate is deep, long and flavourful with tight lines of Golden Delicious apple, lemon verbena and petrichor tones washing

over a refreshing base of integrated acidity.

Aging potential: 5+ years

This wine is suitable for vegans.