

# SWELL SEASON

## 2024 SAUVIGNON BLANC



|               |                                                        |
|---------------|--------------------------------------------------------|
| Variety       | Sauvignon Blanc                                        |
| Soil Type     | Forest Grove Gravelly Loam                             |
| Location      | 33.84° South, Altitude 105M<br>6.9km from the ocean    |
| Wine Analysis | ALC 13.5% pH 3.22 TA 7.30g/L                           |
| Oak           | Stainless steel and<br>10% new French oak for 5 months |
| Certification | ACO Certified Organic Vineyard                         |

### Winemaking

Our 2024 Sauvignon Blanc was harvested in early February with intense varietal flavours and bright acidity. The must was chilled and underwent a rapid and gentle press cycle to help minimise phenolic extraction from the skins. The free-run portion was cold settled, racked to tank, and inoculated with an aromatic yeast strain. The majority of the blend went to stainless steel to promote freshness and varietal character, while 10% was barrelled down to new French oak to bring elegance and aromatic complexity. The wines were fermented until dry and then matured for 5 months on lees prior to bottling.



Margaret River,  
Western Australia