

SWELL SEASON

2025 SAUVIGNON BLANC



Variety	Sauvignon Blanc
Vine Age	20+
Soil Type	Forest Grove Gravelly Loam
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.0% pH 3.26 TA 6.92g/L
Certification	ACO Certified Organic Vineyard

Winemaking

The 2025 growing season produced well-balanced yields of high quality Sauvignon Blanc, with strong varietal character and bright acidity. The grapes were harvested, destemmed, and chilled before undergoing a rapid and gentle press cycle to minimise phenolic extraction from the skins. Most of the juice was racked to stainless steel to retain freshness, while a small portion was barrelled down to neutral French oak to bring elegance and subtle depth. The juice was inoculated with an aromatic yeast and fermented until dry, then matured for 5 months prior to bottling.

Margaret River,
Western Australia

W: swellseasonwines.com.au

E: hello@wayfinderwines.com.au P: +61 (08) 9755 2291

