

# 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.



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Western Australia

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