

MULLINE

2022 MULLINE SAUVIGNON



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100% Sauvignon from Geelong, Victoria.

80% fruit from Curlewis on the Bellarine Peninsula and 20% from Sutherlands Creek in the Moorabool Valley.

The Bellarine Peninsula component was harvested and then pressed straight to a mix of old French oak barriques, stainless steel barrels and tank on full solids, and fermented naturally in a cool 10 degree room. After primary fermentation the wine was sulphured in place and no movements until blending.

The Moorabool Valley fruit had 18 hours on skins, was pressed to older French oak barriques and fermented naturally on full solids in a cool 10 degree room. The wine was then sulphured after primary fermentation and then there were no movements until blending.

The wine had 5 months in oak and was then blended and bottled without fining and light filtration in August 2022.

450 dozen made.

12.5% alc.