

wayfinder

2024 SAUVIGNON BLANC



Variety	Sauvignon Blanc
Soil Type	Forest Grove Gravelly Loam
Vine Age	+20
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.5% pH 3.15 TA 7.61g/L
Oak	French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

2024 was a warm, dry season, making it essential to pick Sauvignon Blanc early to retain acidity and preserve herbal and savoury characteristics in the finished wine. After cold settling, the juice was racked with the addition of a small amount of light fluffy lees to enhance textural depth and minerality. The wine was then fermented at cool temperatures to preserve freshness and vibrancy. Fermentation took place 2-year-old French barriques. After 10 months of maturation in oak, the wine was racked and bottled.



Margaret River
Western Australia

 @wayfinderwines

W: wayfinderwines.com.au | E: hello@wayfinderwines.com.au | P: +61 (8) 9755 2291