

YALUMBA

FAMILY WINEMAKERS 1849

Wild Ferments

YALUMBA'S WILD FERMENTS ARE THE ESSENCE OF THE VINEYARD AND THE TRUEST DEPICTION OF THEIR VARIETY. THEY ARE WINES OF INDIVIDUAL CHARACTER, MADE WITH MINIMAL INTERVENTION. THEY ARE WINES FOR FREE THINKERS, BUT ALSO WINES YOU CAN TRUST AND BELIEVE IN.

THEY ARE MADE WITH CONVICTION AND CARE; THEY ARE MADE WITH

*the wild in
the air.*



*Designed
by Si Scott*

SAUVIGNON BLANC 2019

VINTAGE CONDITIONS

A cool winter with good rainfall across the Limestone Coast was followed by a summer full of sunshine and dry weather, resulting in Sauvignon Blanc of freshness and vibrancy; summer in a glass.

VITICULTURE & WINEMAKING

The grapes are from a single block that produces the best parcel of Sauvignon Blanc in our Limestone Coast vineyards. After pressing, the juice was left on solids with regular battonage, allowing us to extract the intense flavours. The juice then underwent wild fermentation and once complete, the wine was prepared for bottling, retaining all of the fresh, vibrant aromatics and flavours.

TASTING COMMENTS

A lively, enticing Sauvignon Blanc showing all the hallmarks of this variety - passion fruit, fresh herbs, lychee and cut grass. The palate is fresh and full flavoured, a wine that is best consumed in its youth.

Enjoy this wine with barramundi or Thai green curry.

VINTAGE: 2019

HARVESTED: 25 February

ALC/VOL: 12.0%

pH: 3.49

TOTAL ACID: 5.9 g/l

SO₂: 106 mg/l

RESIDUAL SUGAR: 3.2 g/l

WINEMAKER: Natalie Cleghorn

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