



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

| ESTATE |

SAUVIGNON BLANC

PYRENEES + VICTORIA

2019

COLOUR

Clear, bright, pale straw.

NOSE

Clean, primary aromas of Gooseberry, Zesty Mandarin, with a background of white peach and lemon grass.

PALATE

Clean, bright and pronounced medium bodied flavours of gooseberry, lemon rind, kumquat with a lingering and lifted finish of fresh cut grass and red pear.

WINEMAKING

The wine is an assembly of free run juice harvest of several Loire Valley clones. Fermentation is long and cool being generally three weeks between 10-12 degrees to retain sincere aromatic and flavour expression. Typical Pyrenees Sauvignon character exhibited with its long lingering flavour length affording it to be paired with more robust food faire.

FOOD PAIRING

Crispy Thai beef salad.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2019
WINEMAKERS | DAVID DARLOW
GRAPE VARIETY | SAUVIGNON BLANC
BOTTLED | SEPTEMBER 2019
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 13.0 % V/V
TITRITABLE ACIDITY | 8.3 G/L
PH | 3.27
CELLAR POTENTIAL | 5 - 8 YEARS
OAK | N/A
MATURATION | N/A

