



One Family
Two Countries
Three Italians
Four Generations

FIVE TALES

Sauvignon Blanc 2024

COLOUR

Lifted green hue

NOSE

Elevated lychee and citrus blossom characters. Vibrant, fresh, and punchy dry herbal notes.

PALATE

Fruit driven palate with tropical fruits, lychee, and hints of honeydew melon. The palate is generous with fruit length and finishes with a lovely powdery acid line.

WINEMAKING

Our fruit was picked in the cool of the night and delivered straight to the winery to minimise any colour extraction. Upon arrival, the fruit was processed straight away to ensure a clean flavoursome profile is met. Once racked, the juice was inoculated with a highly aromatic yeast to maximise the flavour profile and rich creamy texture we are looking for. Upon completion of ferment, the wine was prepared for bottling to hold onto delicate aromatics and flavours.

VINTAGE NOTES

Commencing with a cool dry spring, vintage 2023 was mild, much like the previous season, and this delayed vine development pushed back our harvest timing by about two to three weeks. When the warmer weather did finally arrive in January, it wasn't as extreme as in 2022. The consistently dry and warm conditions saw the vines catch up nicely on their development, with our whites ready to pick seven to ten days later than the "norm". Natural acids in the whites allowed us maximum acid to flavour balance, while the reds, in general, were picked ten to fourteen days later with lower ripening levels that will add depth and elegance.

QUICK NOTES

VINTAGE

2024

WINEMAKERS

Trent Kelly

GRAPE VARIETY

100% Sauvignon Blanc

BOTTLED

May 2024

GROWING AREA

100% Margaret River

ALC %/VOL

12.0 % v/v

STANDARD DRINKS

7.1

CELLAR POTENTIAL

Drink now

OAK

Nil

MATURATION

Nil



The bee's hum of harmony with nature's rhythm, reminds us that love - for the earth, for balance, and for one another - is what makes the world truly bloom. As does our holistic approach to sustainable, regenerative agriculture - building soil structure and creating biodiversity across our vineyards.