MOTLEY CRU



SAUVIGNON BLANC
KING VALLEY 2021

Vineyard
Whitfield, King Valley, North East Victoria
30yr old vines planted at 600m elevation on deep red volcanic loam soils

Season
Higher than average rainfall in both winter and spring saw strong canopy growth and good yields. A dry and mild summer followed with only a handful of hot 40C+ days. A heavy rain event of approx. 50mm in late January increased the disease pressure on some varieties that were approaching their harvest date. These sporadic heavy rain events continued in February and March. The timing of picking was critical to the overall wine quality.

Winemaking
Picked in the cool of the night, left on skins for 24hours prior to pressing. Cold settled and racked to ferment with fluffy lees. Seeded with an aromatic yeast strain at a low temperature, producing a bright and aromatic Sauvignon Blanc.

Nose
Bright and aromatic, loaded with tropical fruits, lime, and gooseberries.

Palate
Rich and textural with pineapple and nectarine and a balanced juicy citrus acidity.

Alc 11.3% **pH** 3.31 **TA** 6.02 **RS** 3.51 g/L

Food recommendations
Pippies wok-tossed with chili and Thai basil.

Serving suggestion
Drink with your own motley cru of people.