

THE OTHER WINE Co.

SAVAGNIN | NO.4 | FLEURIEU

SOILS	Shallow loams, ironstone
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CLIMATE	Cool / 433 mm rainfall / 1,492 degree days
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METHOD	Matured under flor in old oak for up to 48 months /
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	Blended and bottled July 2025
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STYLE	Flor complexity, saline, fresh
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NOSE	Blanched almond, green apple, brine
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PALATE	Crisp Granny Smith apple and saline freshness. The long and mineral palate carries flavours of lemon rind, dried fruit and walnut. More-ish.
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DRINK	Drink now with Sicilian olives or Zuni Café roast chicken.
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ALCOHOL	13%
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