

2022 Karridale Sauvignon Blanc



Tasting Notes

Nose: An inviting aroma of vanilla, gooseberry, lime, and a hint of musk, with perhaps a subtle bayleaf sitting in the background.

Palate: The initial mouthfeel is soft and generous, with a delicate creaminess coming from the larger format oak. The body is further enhanced by contact with lees. It is a wine that shows richness, presence, and persistence. Juicy lime acid supports and directs the palate giving the wine focus on the finish.

Pairing: This can be paired with fresher Asian style flavours all the way up to meatier style dishes. Fish with a buttery fennel sauce would also match.

Technical Notes

Vineyard: Sourced from a single block in Karridale. It was singled out for the high-quality characteristics it showed in the vineyard, and consequently kept separate for a premium, single-varietal style in the winery.

Winery: The fruit was picked in the cool of the early morning. Processed immediately, the grapes were gently pressed to extract the pure juice, which was then transferred to oak for fermentation. 38% of the French oak was new, with the balance made up of older oak, and a combination of barrel sizes used across the vintage. The wine stayed in barrel, on its lees, for seven months with some occasional batonnage. Individual barrel tasting was done to elect only the best barrels to go into the blend.

ABV (%):	12.1
Acidity (g/L):	7.34
Sugar (g/L):	2.1
Cellaring:	Elegant in its youth.