

2022 KARRIDALE SAUVIGNON BLANC



The Karridale Sauvignon Blanc is made in the Fumé style. Aged for 9 months in French Oak the wine is a serious expression of this variety highlighting its complexity and texture.

Tasting Notes

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

Palate: Soft and generous initial mouthfeel, with creaminess and generosity coming from the larger format oak and contact with lees. This wine shows richness and presence and persistence. Juicy lime acid supports and directs the palate giving the wine focus on the finish.

Pairing: Can be paired with fresher Asian style flavours all the way up to meatier style dishes. Fish with a butter or fennel sauce would work great. Otherwise drink solo!

Technical Notes

Vineyard: Sourced from a single block in Karridale. Chosen for its high quality characteristics identified in the vineyard and consequently kept separate in the winery.

Winery: The fruit was picked in the cool of the early morning. Processed immediately the fruit was gently pressed to extract the pure juice before being transferred to oak for fermentation. The wine was then left on lees for 7 months with some occasional batonnage. Individual barrel tasting was done to determine only the best barrels went into the blend.

Fermentation: 38% new French oak, balance older French oak. Combination of barrel sizes used.

Alcohol: 12.1%

Total Acidity: 7.34

Residual Sugar: 2.1g/L

Cellaring: Elegant in it's youth - up to 6 years.

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