





LIGHTER



2022 SAUVIGNON BLANC

WINEMAKING

The fruit was harvested early in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel to preserve freshness of fruit flavour. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression.

ENJOY WITH

Crab salad with watercress and grapefruit

VARIETALS -	Sauvignon Blanc	ALC/VOL —	9%
REGION	Victoria	PH —	3.40
CELLARING -	Enjoy on release	ACIDITY -	5.8 g/L

SERVINGS PE	R BOTTLE (5)	AVERAGE QTY	AVERAGE QTY
Av. Serving S	ize 150ml	Per Serve 150ml	Per Serve 100m
Energy		353kJ	235kJ
		(84 Cal)	(56 Cal)
Protein		0.3g	0.2g
Fat	- Total	<0.1g	<0.1g
Fat	- Saturated	<0.1g	<0.1g
Carbohydrate	- Total	1.3g	0.9
Carbohydrate	- Sugars	1.3g	0.9
Sodium		<5 mg	<5mg

*AT LEAST 25% LIGHTER IN ALCOHOL & CALORIES COMPARED
TO 750mL 2020 LIV ORGANIC CHARDONNAY



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SAUVIGNON BLANC
CTORIA I WINE OF AUSTRALIA I ALC/VOL 9%