

2022 BULLOAK

sauvignon blanc

Colour: _____ Pale straw with green hues

Aroma: _____ Lemongrass and citrus aromas

Palate: _____ Fresh, vibrant with generous flavours of citrus and a hint of freshly cut greens

Winemaking:

The fruit was harvested in the cool of the night to preserve quality and freshness. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. Before bottling, the wine was blended, stabilised and filtered.

Vintage:

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, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

Food Match:

Wok-poached snapper with ginger and coriander,
Mongolian lamb bao with Asian slaw

Vintage: _____ 2022

Varietals: _____ Sauvignon Blanc

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 11.5%

pH: _____ 3.30

Acidity: _____ 5.80 g/l

