

2023 BULLOAK

sauvignon blanc

Colour: ————— Light straw with green undertones
Aroma: ————— Vibrant citrus notes of lemongrass
Palate: ————— Lively acidity with a burst of citrus
and a hint of fresh green herbs

Winemaking:

The grapes were harvested during the night to ensure optimal freshness. Individual batches underwent cool fermentation in stainless steel, with lees stirring for enhanced palate depth and smoothness. The wine was then blended, stabilised, and meticulously filtered before bottling.

Vintage:

The growing season was uniquely marked by cooler and slightly more humid conditions, resulting in a later start to Vintage 2023 than usual. Harvesting took place from February to April, with the gentle summer temperatures promoting exceptional fruit development. While crop yields were balanced, the longer ripening window magnified the fruit's natural acidity, amplifying its aromatic and flavour richness.

Food Match:

Goat cheese and spinach stuffed chicken breast, or a fresh citrus and avocado salad with toasted almonds.

Vintage: ————— 2023
Varietals: ————— Sauvignon Blanc
Region: ————— South Eastern Australia
Cellaring: ————— Enjoy on release
Alc/Vol: ————— 12.1%
pH: ————— 3.37
Acidity: ————— 6.10 g/l

