

Granite Belt



## 2019 SAUVIGNON BLANC

<b>ALCOHOL</b>	12.1%
<b>AGING REGIME</b>	Stainless Steel
<b>CELLAR</b>	Enjoy while young and vibrant
<b>COLOUR</b>	Pale yellow straw with green tints
<b>NOSE</b>	Grapefruit and Lemon
<b>PALATE</b>	Apple and Citrus
<b>FOOD MATCH</b>	Chicken and pasta dishes

### VITICULTURAL NOTES

The fruit for this wine was grown in the Ballandean district of the Granite Belt.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

### WINEMAKING NOTES

Traditionally one strain of commercial yeast is added to the juice to enable fermentation. In a *co-inoculated* wine, two different but complimentary strains of yeast are added (QA23 and Vin 7). This practice is based on studies conducted by *The Australian Wine Research Institute (AWRI)*. We have found that co-inoculation intensifies the aroma and flavour profiles of the wine, producing wonderful results.

### TASTING NOTES

Easy drinking and delightfully fresh. Fruity aromas of juicy grapefruit and lemon lead to a clean, round palate with delicious green apples, a burst of citrus and lemon zest.



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