

## SAUVIGNON BLANC, BIRD IN HAND

Vintage

2024



All fruit is sourced from areas ideally suited with a cooler climate for producing premium quality Sauvignon Blanc.

### TASTING NOTE

2024 Sauvignon Blanc shows lifted, fresh and punchy aromas, of lemongrass, candied citrus, nectarines and white flowers. The concentrated palate mirrors the nose, with a chalky mineral texture and refreshing acidity to finish.

### VINTAGE CONDITIONS

2024 vintage was characterised by a wet winter, mild to warm spring, accelerating budburst and a warm, dry summer that promoted rapid shoot growth. Gentle canopy management and mild rainfall leading up to harvest, ensured even ripening and good acid retention.

### VINIFICATION DETAILS

The fruit was gently crushed, destemmed and immediately chilled before being pressed to tank where only the purest free run juice underwent a cool fermentation over approximately 10- 12 days. All vineyard parcels were kept separate until blending to allow the winemakers the best possible options for the final wine. Individual batches were chosen based on flavour, complexity, and cohesiveness within the blend to produce a fresh and vibrant wine.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.9
pH	Acidity
3.10	6.9

### ATTRIBUTES



Origin

Australia



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Sarah Burvill



Fining Agent

Vegan friendly



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes