

FOUNDSTONE

SAUVIGNON BLANC 2024

Winemaking

Foundstone Sauvignon Blanc heralds from two regional grape growing areas – Padthaway and Riverina. The fruit from the warmer region of Riverina was harvested in the cool of the night, at the beginning of February, once the physiological ripeness was achieved, whilst the Padthaway material was harvested early March, once the acidity was tempered and fruit flavours were at an optimum. Fermentation was undertaken separately, in stainless steel vats, using several yeast strains selected to elevate aromatics and promote mouthfeel. After spending 6 weeks on yeast lees, the parcels were clarified, blended, stabilized and bottled to retain vibrancy and freshness.

Tasting note

A vibrant aromatic display of lime zest, passionfruit pulp and snow pea shoot, followed by a crisp and lively citrus medley, that cleanses the palate with bright, juicy acidity.

Region

Padthaway SA and Riverina NSW.

Wine Analysis

FOUNDSTONE

SAUVIGNON BLANC

BERTON VINEYARD

Alcohol: 12.80%

pH: 3.28

TA:6.50 q/l

Style

Deliciously light bodied, crisp and dry.

Food Match

A delicious aperitif, that also pairs wonderfully with freshly shucked

oysters, grilled tiger prawns and cedar plank salmon.

Cellaring

Lovingly made to enjoy now but will benefit from careful short-term

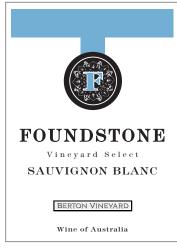
cellaring.

Winemaker, Daren Owers



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Carton Packaging

Packaging Detail

Range: Foundstone

Product: Sauvignon Blanc

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000919

Carton Barcode No: 69335966000911

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 6 pack

Carton Dimensions: 226mm x 151mm x 313mm

Slipsheet Configuration: 64 (domestic) - 112 & 84 (export)