

# METAL LABEL

#### SAUVIGNON BLANC 2024

Winemaking

Our 2024 Metal Label Sauvignon Blanc is sourced from the winegrowing region of Padthaway. With a Mediterranean climate and coastal influences, Padthaway experiences dry, warm sunny days and cool nights enabling an even ripening period. Harvested mid – February, once the acidity was tempered and fruit flavours were at an optimum, the fruit was destemmed, chilled, and clarified ahead of fermentation in stainless steel vats, using specialised yeast strains selected to elevate aromatics and promote mouthfeel. Upon completion of primary fermentation, the parcel spent a short time on yeast lees before blending, clarification, stabilisation, and bottling.

Tasting note

A bright and aromatic display of lime, kiwi, grapefruit and dried herbs overlay a layered palate of lemon , lime zest, mineral acidity and fine

talcy texture.

Region

Padthaway, South Australia.

Wine

Alcohol: 12.10%

Analysis

TA: 7.90 g/l

pH: 3.31 RS: 2.0 g/l

Style

Crisp, dry and fruit driven.

Food Match

Wonderful as an aperitif, that also pairs well with fresh seafood, ceviche

and a Greek salad.

Cellaring

This wine was lovingly made to enjoy now but will benefit from careful

short-term cellaring.



James Ceccato, Winemaker



# METAL LABEL

### SAUVIGNON BLANC 2024

#### Packaging Detail



Carton Packaging

Range: Metal label

**Product:** Sauvignon Blanc

Approx. Case Weight: 8kg

**Bottle Barcode No:** 9335966001305

**Carton Barcode No:** 19335966001302

**Bottle:** Super Premium Claret

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 96 (domestic) - 84 (export)