



SINGLE VINEYARD

FOUR JACKS

2017/SAUVIGNON BLANC

BLEND

100% Sauvignon Blanc.

COLOUR

Bright straw with a green hue.

AROMATICS

Lifted tropical fruit aromas with hints of grassiness.

PALATE

Tropical flavours of lychee, citrus and gooseberry, balanced with crisp acidity on a lingering finish.

OAK MATURATION

N/A

AGEING POTENTIAL

3-5 years.

WINEMAKING

The Sauvignon Blanc grapes were machine-picked in the cool hours of the night to preserve the fresh and delicate fruit flavours. The harvested fruit was chilled to 5°C before pressing to allow gentle extraction of free-run juice. The juice was cold settled and racked off gross lees and inoculated with aromatic complex yeast. The fermentation was held between 12°C and 14°C to achieve a slow and even fermentation to preserve and enhance the natural fruit flavours. After alcoholic fermentation was completed, the wine was fined with isinglass and filtered before bottling.

WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / March 2017

pH / 3.1

Titrateable Acidity / 6.31 g/L

Reducing Sugar / 2.5 g/L

Alcohol / 13.0%

