



BROWN HILL

2021 Charlotte Sauvignon Blanc



Wine Specs

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| Vintage: | 2021 |
| Varietal: | Sauvignon Blanc |
| Harvest: | 13 th of March 2021 |
| Acid: | 6.4 g/L |
| pH: | 3.24 |
| Bottled: | June 2021 |
| Alcohol: | 12.5% |

Tasting Notes

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| Colour: | Quartz white |
| Nose: | White peach, nectarine and white blossoms. |
| Palate: | Fresh tropical fruits with a beautiful salivating acid. |
| Cellar: | 2 years |

Vineyard Notes

A cool wet spring paired with great soil health set the tone for a great start to the warm summer. As the weather started to turn leaf plucking and fruit dropping were instigated, putting us in a strong position for the warm wet conditions to come. Further canopy and fruit management allowed us to pick with optimum ripeness and great fruit intensity which was captured in the winery.

Production Notes

After being hand harvested a portion of the fruit was processed to barrel where it went through a wild fermentation. The second portion was inoculated in tank with a cultured yeast to create a balanced yet diverse fruit profile. Post 2 months maturation the batches were brought together to create the final wine bursting with white fleshy fruits.

Food Pairing Notes

Fresh dhufish fillets with a lemon and herb salad.

Winemaker: Nathan Bailey & Angus Pattullo