





2023 Lawrie Vineyard Sauvignon Blanc

Appellation: VQA Four Mile Creek

Sourced entirely from the Lawrie Vineyard, which is certified sustainable. Viticultural practices included vertical shoot thinning, cluster thinning, hand leaf removal.

Production: 220 cases

Ageing Potential

Drink now or age through to 2026!

Winemaker's Comments

The 2023 vintage created perfect conditions for making fruit forward and aromatic whites. The nose exhibits intense aromas of sweet ripe peach, mandarin, and passion fruit. On the palate, it is medium-bodied, ripe, fruity and well-balanced by balanced acidity.

Food Pairings

This fruity Sauvignon Blanc will pair very well with a ceviche with tropical fruit and hot chiles, goat cheese tart, tuna sushi roll. Also, it will be delicious on its own as an aperitif.

TECHNICAL NOTES	
HARVEST DATE	Oct 10th, 2023
ALCOHOL LEVEL	13.5
BRIX AT HARVEST	22.6
PH	3.58
TOTAL ACIDITY	5.03
RESIDUAL SUGAR	3.1 mg/l