HOUSE OF TOWNEND

Sauvignon Blanc 2021, Scotchmans Hill

Price	£23.99
Code	SCOT035

From one of James Halliday's Top 100 Australian wineries, this zingy Sauvignon is full of gooseberry, guava and tropical grapefruit juice that dances along your tongue.

Tasting Notes:

Bright appearance of light straw with a green tinge. The nose is lifted and fresh with guava, lychee, grapefruit and gooseberry notes. The palate is intense and lively with tropical fruits, gooseberry with savoury notes on the mid palate. Tangy acidity rounds out the wine and gives a mouth watering finish



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Specification	
Vinification	Wine Region: Bellarine Peninsula, Victoria. Clone: F4V6. Soil Type: Self mulching black vertosol derived from tertiary basalt. Harvest Date: 13/03/20 to 23/03/20. Yield: 1.6kg/vine equates to a miserly 4.0tn/ha, or 28.0hl/ha. Winemaking: Crushed, de-stemmed and pressed to tanks. Fermented at 13°C for 14 days, extended lees contact 4 months. 10% fermented wild in older French barriques. The wine was then stabilised, filtered and bottled August 2020. Cellaring: 2021 - 2023.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Australia
Region	Geelong
Area	Bellarine Peninsula
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Vegan, Vegetarian
Vintage	2021
Body	Zesty, zingy and refreshing
Producer	Scotchmans Hill
Producer Overview	Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries.
Closure Type	Screw Cap
Food Matches	Goes very well with poached fish, seabream and a curried crust or just simple Lobster and crayfish from the BBQ.