

FOUNDSTONE

SAUVIGNON BLANC 2022

	Winemaking	Our 2022 Foundstone Sauvignon Blanc heralds from two regional grape growing areas – Padthaway and Riverina. The fruit from the warmer region of Riverina was harvested in the cool of the night, at the beginning of February, once the physiological ripeness was achieved, whilst the Padthaway material was harvested early March, once the acidity was tempered and fruit flavours were at an optimum. Fermentation was undertaken separately, in stainless steel vats, using several yeast strains selected to elevate aromatics and promote mouthfeel. Upon completion, the parcels spent a short time on sur lie before blending, clarification, stabilisation and bottling.	
	Tasting note	A vibrant aromatic display of lime zest, passionfruit pulp and snow pea shoot, followed by a crisp and lively citrus medley of flavour that cleanse the palate with bright, juicy acidity.	
	Region	Padthaway SA and Riverina NSW.	
	Wine Analysis	Alcohol: 12.20% TA: 8.00 g/l	pH: 3.14 RS: 2.4 g/l
	Style	Deliciously light bodied, crisp and dry.	
	Food Match	Delightful as an aperitif, also pairing wonderfully with freshly shucked oysters, smoked salmon or grilled seafood.	
	Cellaring	This wine has been lovingly made to enjoy now, but will benefit from careful short term cellaring.	
			Winemaker,

James Ceccato HV



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Vineyard Select SAUVIGNON BLANC BERTON VINEYARD Wine of Australia

Carton Packaging

Range: Foundstone

Product: Sauvignon Blanc

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000919

Carton Barcode No: 69335966000911

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 6 pack

Carton Dimensions: 226mm x 151mm x 313mm

Slipsheet Configuration: 64 (domestic) - 112 & 84 (export)