



FINE AUSTRALIAN WINES

HEAD over HEELS

SAUVIGNON BLANC 2021



Winemaking This Sauvignon Blanc is sourced from two regions – Padthaway and Riverina. The Padthaway fruit was harvested at the end of February and was much riper and sweeter, the Riverina fruit was harvested at the end of January, showing more subtle fruit and great acidity. Harvested in the cool of night to retain fresh flavours, the Sauvignon Blanc juice is fermented at temperatures of 14-16°C - the cooler temperatures helped to retain the fresh and light Sauvignon Blanc aromas and flavours. After fermentation the wine was filtered and blended for bottling.

Tasting note This Sauvignon Blanc displays aromas of freshly squeezed lime, passionfruit and freshly cut grass. The palate is soft with sweet lemon and lime flavours with a hint of snow pea, leading to a long and crisp finish. Enjoy with sushi or seafood dishes.

Region Riverina (SEA)

Wine Analysis Alcohol: 12.30% pH: 3.12
TA: 7.88 g/l RS: 1.1 g/l

Style Dry, light and refreshing

Food Match This wine is best served with fresh seafood dishes, sushi or simply on its own.

Cellaring Drink now or ability to cellar for 2 years.

Winemaker,
James Ceccato

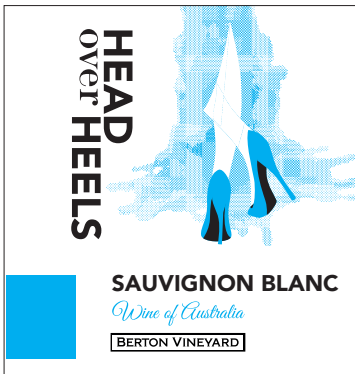


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2021

Packaging Detail



Carton Packaging

Range: Head over Heels

Product: Sauvignon Blanc

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966002128

Carton Barcode No: 19335966002125

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 12 pack

Carton Dimensions: 226mm x 300mm x 313mm

Slipsheet Configuration: 64 (domestic) - 56 & 42 (export)