



FINE AUSTRALIAN WINES

BERTON VINEYARD

HIGH EDEN

SAUVIGNON BLANC

2020



Winemaking A very dry season and hot conditions in High Eden meant only a tiny crop was harvested for this vineyard. Fruit was whole bunch pressed before undergoing a slow fermentation at cool temperatures of 14° – 16°C using carefully selected yeast to optimise varietal expression. After a short period on yeast lees the clear wine was racked off with a small portion aged for two months in selected French oak barriques, providing texture and spice. Following maturation, the wine was blended and filtered prior to bottling.

Tasting note Pale in colour with silver hues, this vibrant Sauvignon Blanc displays tropical aromas of lychee and grapefruit with subtle savoury spice and white magnolia nuances. Mandarin, lemon and pineapple flavours blend seamlessly with a touch of toast on a crisp and textured finish.

Region High Eden

Wine Analysis Alcohol: 12.5% pH: 3.10
TA: 6.50g/l RS: 1.8g/l

Style Dry, light bodied.

Food Match Perfect with prawn cocktails.

Cellaring Drink now or over the next 2 years.

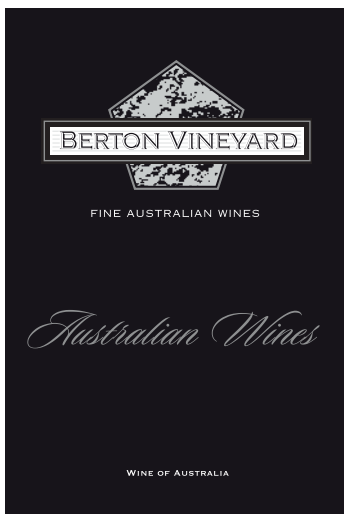
Winemaker,
James Ceccato



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Packaging Detail



Carton Packaging

Range: Berton Vineyard

Product: Sauvignon Blanc

Approx. Case Weight: 9kg

Bottle Barcode No: 9335966000063

Carton Barcode No: 19335966000060

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1498

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)