

castle rock estate

2022

Sauvignon Blanc Porongurup



A complex Sauvignon Blanc that shows fruit characters which have been complemented by the inclusion of juice solids and partial barrel fermentation.

ASSESSMENT

Colour: Very pale lemon colour.

Bouquet: The nose is subdued and understated, due to the partial barrel ferment, with soft lemon blossom and citrus fruits creating a fresh and inviting bouquet.

Palate: A fresh and clean palate, with prominent citrus and tart tropical flavours. The inclusion of barrel ferment adds a subtle foil of complexity to balance the fruit weight. There is a seamless nature to the wine from the front to the back of the palate, with all components in perfect harmony. A crisp acid back bone gives the wine great balance, structure and a clean, long finish.

FOOD ACCOMPANIMENT

Ideal aperitif wine, will also accompany fish, chicken and pasta.

CELLARING POTENTIAL

This wine is made to enjoy now, while the fruit characters are lifted and vibrant. Yet, if it gets lost in your cellar, the quality of the fruit and the acid structure ensures that it will still be lively and drinking very well within eight to ten years.

TECHNICAL

Harvest Date: 21 March 2022

Bottling Date: 9 June 2022

Alc: 12.1%

pH: 3.15

T.A.: 6.3g/L

Residual sugar: 0.58 g/L



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