

2025 Pierro L.T.C

- 45% Sauvignon Blanc – provides aroma & fresh fruit
- 32% Semillon – provides citrus, savouriness and the ability to age
- 23% Chardonnay – provides body, richness and power
- All taken from mature plantings at Pierro, oldest vines planted in 1980
- Hand picked, chilled, hand sorted and whole bunch pressed
- Multiple picks for the wine, early picks for aromatics and acidity, later picks for flavour and texture – batches are fermented separately
- A small portion fermented in French Oak for 2-3 months to build mouthfeel and texture
- Separate batches are combined and left on lees for 3-4 months prior to bottling
- Citrus, pear, green apple and honeydew melon. Dry, crispy, refreshing, subtly complex, with a long elegant finish
- Cellar for 5-20 years

