



GROWING SINCE 1929

NIKOLA ESTATE



ESTATE

SAUVIGNON BLANC

COLOUR

Brilliant, very pale straw.

NOSE

Aromas of intense passionfruit and guava lead into a core blackcurrant leaf and sweet tropical passionfruit, with cut grass characters.

PALATE

Aromas of intense lemon, lime and snow peas lead into a palate displaying subtle oak influences that expertly weave into tropical, passionfruit and cut grass characters. This lively and youthful wine simply screams of sauvignon blanc with its seamless acidity and good length.

WINEMAKING

100% free run juice, cold settled with a X5 yeast ferment. 20% barrel fermented in new French barriques prior to maturation on fine lees for 2 months. The balance was fermented in stainless steel tanks before being blended and bottled in July 2023.

FOOD PAIRING

Prawn Tempura or prawn cocktail.

VINTAGE CONDITIONS

The 2023 vintage in the south west experienced lovely, warm conditions. The mild and dry weather patterns resulted in intensely concentrated fruit flavours.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Damian Hutton,
Marcello Fabretti

GRAPE VARIETY

Sauvignon Blanc

GROWING AREA

Margaret River

ALC %/VOL

12,9%

TITRATABLE ACIDITY

7g/L

PH

3,2

CELLAR POTENTIAL

Drink now - 5 years

OAK

New French Oak

MATURATION

3 months