



METAL LABEL SAUVIGNON BLANC

Forged from the Limestone Coast, our Metal Label range refines standalone varietals into something exceptional.

Harvest Report 2017

Average annual temperatures resulted in typical budburst with most varieties. A mild summer and cool nights resulted in a long ripening period with good fresh fruit flavors. Fruit was harvested late February to early March in the middle of the night under cool conditions allowing for fresh fruit flavor and minimum oxidation. The 2017 whites stand out with fresh and crisp characteristics with great aromatics.

Tasting Notes

The Sauvignon Blanc impresses aromas of green grass, gooseberry and sweet capsicum with underlying tropical notes culminating in a zesty palate that displays crisp snow pea with hints of passion fruit and a delightful fruit depth that persists to a lingering finish.

Composition:	100% Sauvignon Blanc
Harvest:	By Hand
Vintage:	February, 2017
Region:	Limestone Coast
Sub-Regions:	Padthaway
Maceration:	No
Fermentation:	Selected yeasts, 55—65°F, 16 days
Malolactic:	No
Aging:	100% Stainless Steel
Alcohol:	12.5%
pH:	3.14
Total Acidity:	7.67 g/L
Residual Sugar:	1.30 g/L

 **Bob Berton**
WINEMAKER

James Halliday
★★★★
4-Star Winery

