



PASK

SAUVIGNON BLANC

2023



TASTING NOTES

Intense and powerful aromas of lime, gooseberry and passionfruit punch through. To taste palate is full and rich with juicy natural acidity and perfectly balanced minerality that gives the wine a long and luscious finish.

VINTAGE DETAIL

Vintage 2023 was a very gentle and generous vintage. With lovely warm days and cool nights lending itself to perfect ripening conditions. A few small periods of rain early in the summer season meant we had plenty of water in the soil for ripening and no water pressure later in the season leading to a very well balanced and perfectly ripe harvest.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL
FERMENTATION:	COOL FERMENTATION WITH AROMATIC YEAST
MATURATION:	4 MONTHS ON LEES
FINING:	NO
FILTRATION:	STERILE

WINE ANALYSIS

ALCOHOL:	13.0%
RESIDUAL SUGAR:	1.35 G/L
ACIDITY:	6.8 G/L

WINEMAKERS NOTES

Grapes were sourced from 2 of our main vineyard blocks and a warm summer followed by a period of settled autumnal weather allowed us to harvest healthy flavour ripe fruit with compromise.

All fruit was lightly pressed to tank with the resulting juice settled at cool temperatures for 72 hours. The clear juice was warmed and inoculated with a neutral yeast strain to complement the pure fruit character of our vineyard sites. Fermentation lasted 3 weeks on average at medium temperatures to maximise aroma and varietal characters. Post fermentation the young fresh wines are blended and prepared for bottling late 2023.