

30 MILE

2019 SOUTH EASTERN AUSTRALIA SAUVIGNON BLANC

Wistful willows line the banks of the waters of 30 mile whose currents and local affection run deep. If you listen carefully 30 mile whispers of those who have sheltered in the shade and splashed and squealed in its rapid waters. Relax, relish and enjoy ... relinquish yourself to the 30 mile.

Winemaking and Viticulture

Selected parcels of fruit were harvested in excellent condition and gently pressed to retain varietal character and freshness. The Grapes were also picked during the night and fermented in an array of vessels to produce different style of wines. The juice was fermented cool to preserve the delicate fruit flavours with no oak being used. Once dry, the wine was blended, cold stabilized and filtered for bottling.

Tasting Comments

Light straw in colour with lovely green hues. Clean, fragrant, slightly grassy aroma with underlying tropical characteristics. Fresh grassy aromas and gooseberry flavours are wonderfully balanced with fantastic texture and length. This wine pairs perfectly with seafood, Thai and Vietnamese dishes. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Sauvignon Blanc

HARVEST DATE: February 2019

REGION: South Eastern Australia

ALCOHOL: 12.50%v/v

TOTAL ACIDITY: 6.25g/l

PH (UNITS): 3.25

WINEMAKER: John Quarisa aka 'Johnny Q'