



# Naturalis ORGANIC

2022 SAUVIGNON BLANC  
SOUTH AUSTRALIA

## VINEYARD

Grapes for this wine have been entirely sourced from our Certified Organic Nanya Vineyard near Paringa, South Australia. Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

## WINEMAKING

Harvested at night to ensure the grapes were as cold as possible, and to minimise oxidation, they were transported the short distance to the winery and gently pressed to extract the sensationally aromatic juice. After 24 hours in temperature controlled tanks to settle any solids, the clear juice was carefully removed and fermentation initiated. Once dry the wine was cold settled prior to a light filtration and bottling at our certified organic winery.

## TASTING NOTES

Bright and clear with olive green hues. Limes, guava, and passionfruit with delicate herbal edge. Lively and refreshing with abundant fresh fruit characters and a clean, fresh finish.

## CELLARING

A “drink young” style

## GOES WITH

Line caught Grilled Barramundi with Quinoa salad.

Certified Organic

Vegan Friendly

Minimal Preservatives

