



LOST FARM

TASMANIA

2022 Sauvignon Blanc

TAMAR VALLEY, TASMANIA



Lost Farm Wines is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Farm, known by locals as simply "the Farm". In the 1970s government bureaucrat's rezoned the land from agricultural use to residential use resulting in its compulsory acquisition. With the stroke of a pen, the family's best vineyards were lost.

VINTAGE

Tasmania's wine producers rose to the (many) challenges across the 2023 season to harvest modest volumes of excellent quality grapes. No two seasons are the same in Tasmania's cool and varying climate, and this sentiment rang especially true for the 2023 harvest, with challenges being plentiful and varied across the island.

The overall 2023 vintage production is very similar to 2022, with many wine growing areas experiencing significantly lower yields. The decrease in yields has been partially offset by newer vineyards starting to come into production, with the island's total vineyard area continuing to expand. Due to the vigilance and tireless management of our exceptional growers, quality of the wine grapes harvested this year is excellent. This season's challenges came primarily from wet, cool growing conditions, causing delays to the ripening of wine grapes across much of the island. However, conditions differed dramatically from the North-West to the South and the wine growing areas in between. Tasmania's wine grape growers are well-versed in adjusting to unexpected weather events that may come their way.

Some wine growing areas experienced cooler than average temperatures and unseasonal rainfall, while others experienced warmer than average temperatures and limited rain, clearly showing the significant variability impacting on Tasmania's wine growing areas - no two seasons are the same and no two vineyards are the same. The cooler year lengthened the growing season and delayed the start of harvest, but also produced depth of flavour and structure in wines from this vintage.

VITICULTURE & WINEMAKING

The Lost Farm Sauvignon Blanc is sourced from two vineyards in the Tamar valley. The first is located just south of the township of Launceston. Glenbothy Vineyard has a north easterly aspect and is characterised by dark volcanic clays. The second vineyard is located 50mins to the north of Launceston on the western banks of the Tamar river with distinctive alluvial clay. Both sites deliver Sauvignon Blanc that is bursting with freshness, acidity and vibrant fruits.

The grapes were harvested based on flavour ripeness in late March and then pressed to stainless steel before being lightly racked prior to fermentation. The wine was lightly fined and filtered prior to being bottled young and fresh.

WINEMAKERS NOTES

The first sip reveals a crisp and lively character on the palate. A burst of refreshing acidity is balanced impeccably with the fruit-forward nature of the wine. Juicy flavours of ripe tropical fruits intertwine with tangy citrus, creating a delightful medley of tastes. The mouthfeel is light to medium-bodied, with a pleasant and silky texture that glides smoothly across the palate.