

Rochford. Captivate the senses.

Estate Sauvignon Blanc 2023

Tasting Notes:

A vibrant nose of nashi pear, green apple, pastry, and some creamy lees influences. The palate features sliced apple, lemongrass, salted almond, and grapefruit like acidity. The texture here is appealing leading to versatility for food pairing. Try with baked fish pie.

Viticulture Notes:

Our wines reflect their unique environments and growing seasons. They are produced with the best fruit possible, expressing great individuality and character.

2023 was a vintage where a wet spring provided challenges, yet through hard work and perseverance we enjoyed a mild and kind harvest period that has produced wines of vibrancy and finesse.

Varietal:	100% Sauvignon Blanc
Harvest:	Picked on the 20th of March
Vinification & Elevage:	Fruit sourced from a single vineyard in the upper Yarra Valley. Crushed and pressed with solids to aged 300L hogsheads. The wine remains on lees without sulphur until blending after 3 months prior to bottling.

Technical Data:

Alcohol	13%
Contains Sulphites	
Vegan Wine	

