

HAMELIN BAY TASTING NOTES



2020 SAUVIGNON BLANC

Light green with a straw hue.

Bouquet of Kaffir lime, passionfruit and musk with hints of leaf and nettle.

The palate is sweet and racy with gooseberry and guava, ending with a splash of citrus and a long fresh finish.

Awards:

Silver: Wine Show of WA
Wine Showcase, 92pts
92pts Ray Jordan Wine Guide 2021
4.5★ Winestate Magazine
Bronze: Royal Adelaide Show
Margaret River Wine Show

TECHNICAL NOTES

Variety: 100% Sauvignon Blanc
Source: Five Ashes Vineyard, Margaret River
Fermentation: Stainless steel and French Oak Barrique
Alcohol: 12.6%
pH: 3.22
TA: 6.6g/L
Sweetness: Dry, 0.4 g/L
Bottled: June 2020

