
TROVE ESTATE

FOREST GRAND



SAUVIGNON BLANC

MARGARET RIVER 2019

COLOUR

Brilliant pale straw.

NOSE

Vibrant aromas of sweet pea, honeydew melon, lemongrass and lime leaf.

PALATE

Fresh and lively with flavours of nashi pear, guava and preserved lemon. The palate has a roundness and texture, framed by delicate natural acid, which drives this generous wine through to a long, flavoursome finish.

WINEMAKING

The 2019 Sauvignon Blanc was picked at optimum ripeness during the coolest period of the night to help retain the vibrant primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with yeast selected to best express Sauvignon Blanc's varietal character. The ferment temperature was kept at around 13-14 °C to retain the fresh primary fruit aromas while also developing a complex fermentation bouquet, and increased palate weight and texture. Post Ferment the wine was cold stabilised, filtered and bottled.

FOOD PAIRING

Spaghetti with spinach and macadamia pesto.

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE 2019

WINEMAKERS Kate Morgan

GRAPE VARIETY

Sauvignon Blanc 98%, Semillon 2%

BOTTLED October 2019

GROWING AREA

Margaret River

ALC %/VOL 12.5% v/v

TITRATABLE

ACIDITY 7.x g/l

PH 3.x

CELLAR POTENTIAL

1 – 3 years

OAK n/a

MATURATION n/a

