IIIIIISELECTION23

2024 SAUVIGNON BLANC LIGHTER IN ALCOHOL

breeze

COLOUR	Delicate straw with a green tint.
AROMA	A fragrant blend of lemongrass, fresh citrus, and tropical passionfruit.
PALATE	Lively and crisp, with abundant citrus notes and a touch of freshly cut greens.

WINEMAKING

Harvested in the cool night air to ensure peak freshness and quality, the fruit was cool fermented in individual batches in stainless steel. Lees stirring was employed to add length and roundness to the palate. The wine was then blended, stabilised, and filtered prior to bottling.

VINTAGE SUMMARY

Vintage 2024 offered ideal conditions for grape ripening. The summer's warm days and cool nights, combined with reduced rainfall, ensured the fruit achieved optimal ripeness. As a result, the wines showcase exceptional varietal flavours, featuring bright, spicy reds and clean, aromatic whites.

ENJOY WITH

Spring vegetable and Moroccan chicken skewers with lemon, or vegan summer rolls with hoisin sauce.

- 8.5% - 3.28 6.40 g/L

VINTAGE VARIETALS	2024 Sauvignon Blanc	ALC/VOL
REGION CELLARING	Victoria Enjoy early	

NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5)		AVERAGE QTY	AVERAGE QTY
Av. Serving Si	ze 150ml	Per Serve 150ml	Per Serve 100ml
Energy		324kJ	216kJ
		(77 Cal)	(51 Cal)
Protein		0.3g	0.2g
Fat	- Total	<0.1g	< 0.1g
Fat State	- Saturated	<0.1g	< 0.1g
Carbohydrate	- Total	1.0g	0.7g
Carbohydrate	- Sugars	1.0g	0.7g
Sodium		<5mg	<5mg

*At least 25% lighter in alcohol and calories compared to 750mL 2024 Selection 23 Sauvignon Blanc

No animal derived products were used in the making of this wine.



SOML GLASS

preeze

2 0 2 4 S A U V I G N O N B L A N C VICTORIA ~ WINE OF AUSTRALIA