

passionfruit  
guava  
mineral  
zesty



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## 2020 True Colours Sauvignon Blanc

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### Vintage Notes

Vintage 2020 was defined by the cool ripening conditions and rain across the harvest period. Crop levels were low across most varieties. The conditions resulted in higher acidities in both whites and reds. The standout wines are Chardonnay and Pinot Gris, closely followed by Pinot Noir from the cooler sites around Gladysdale and Yarra Junction.

Rob Dolan – Winemaker

### Wine Notes

<b>colour</b>	lemon, green tinge
<b>aroma</b>	passionfruit, guava, mineral
<b>palate</b>	zesty, tropical fruit, savoury oak
<b>cellar</b>	zero to 8 years
<b>Nutrition</b>	82 calories per 120ml glass

### Occasion

Spring and summer days. Fish and chips, straight from the paper, by the sea. Or toast spring with an asparagus and goats cheese tart.

### Viticulture

<b>Region</b>	Yarra Valley
<b>Vineyard</b>	Yarraland and Mandala
<b>Harvest</b>	5, 11 and 13 March 2019
<b>Method</b>	machine harvested

### Winemaking

<b>Process</b>	Destemmed + crushed, some whole bunch. Cold settled, racked to oak (50%).
<b>Fermentation</b>	Fermented cool in first and second use French oak (50%). Balance stainless steel.
<b>Oak</b>	50% matured for 6 months.
<b>Alcohol</b>	12.9%
<b>Winemakers</b>	Rob Dolan, Adrian Santolin + The Team

