

# Project Sauvignon Blanc 2024



WHITE  
STILL WINE



CHILE



CENTRAL VALLEY

## TASTING NOTE

Central Valley, Chile. A vibrant and refreshing Sauvignon Blanc with crisp notes of apple, zesty lemon, grapefruit and juicy passionfruit

## VITICULTURE

All vines are cane pruned and on Vertical Shoot Positioning (VSP) trellises.

## VINIFICATION

Harvested between 1st and 15th April, our Sauvignon Blanc grapes are picked in the cool of the night to achieve a minimum brix level of 22. Machine-harvested and transported to the winery within 90 minutes, the grapes are de-stemmed using advanced technology, preserving whole berries for a gentle pressing process that minimises phenolic pickup.

## FOOD MATCHING

Try this with Asian fish dishes like scallops or prawns in spicy sauces such as thai green curries. Grilled squids or swordfish as well as goat cheese salads. It works well with herbs such as dill, basil and coriander.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Screw cap
SKU CODE	M1256124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Chile
REGION	Central Valley
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.2
TOTAL ACIDITY	7.2g/l Tartaric
RESIDUAL SUGAR	3.3g/l
SKU	M1256124