

# castle rock estate

2023

## Sauvignon Blanc Porongurup



A complex Sauvignon Blanc that shows fruit characters which have been complemented by the inclusion of juice solids and partial barrel fermentation.

All estate fruit. Free run combined with medium pressings, 25% fermented in old French barriques remainder in stainless steel tank with a small volume of solids included.

Very pale lemon colour. A fresh and inviting bouquet of Kiwi fruit and Feijoa. The palate is clean and bright, with prominent citrus and tart tropical flavours. The inclusion of barrel ferment adds a subtle foil of complexity to balance the fruit weight. There is a seamless nature to the wine from the front to the back of the palate, with all components in perfect harmony. A crisp acid back bone gives the wine great balance, structure and a clean, long finish.

### **FOOD ACCOMPANIMENT**

Ideal aperitif wine, will also accompany fish, chicken and pasta.

### **CELLARING POTENTIAL**

This wine is made to enjoy now, however will develop in complexity with some age.

### **TECHNICAL**

Harvest Date: 24 March 2023

Bottling Date: 9 June 2023

Alc: 12%

pH: 3.11

T.A.: 7.1g/L

Residual sugar: 0.34 g/L



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