

[yellow tail][®]

SAUVIGNON BLANC

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Sauvignon Blanc, but if you want to cut to the chase, it's simple...drink it, share it, and enjoy it.

VINTAGE NV

REGION South Eastern Australia (86%), New Zealand (14%)

WINE [yellow tail] Sauvignon Blanc is made with grapes sourced from the highest quality vineyards. The fruit is harvested during the cool of the night to retain maximum freshness and flavour. Free run juice is then cold fermented using specially selected aromatic yeast. Once completed, the wine is cold stabilised and cold filtered to preserve rich aromas and freshness. The wine is bottled at the winery in Yenda, outside Griffith, New South Wales.

Alcohol: 12% | pH: 3.3 | TA: 7.2g/L | RS: 4-6g/L

FLAVOUR [yellow tail] Sauvignon Blanc is the perfect blend of Australian and New Zealand fruit to bring out the best of both worlds. The Australian fruit brings light and fresh grassy notes with some tropical fruit of passionfruit and limes. The New Zealand fruit adds flavours of green capsicum and a tight texture with refreshing acidity on the finish.

ENJOY [yellow tail] Sauvignon Blanc is created with a simple philosophy in mind - to make a great wine that everyone can enjoy anytime in any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, enjoy this wine at a Thai or traditional Chinese restaurant with friends and loads of spicy food.

