

Rochford. Captivate the senses.

Latitude Sauvignon Blanc 2020

Varietal: Yarra Valley Sauvignon Blanc 100%

Tasting Notes:

Medium yellow/gold in colour. Intense ripe aromas of Feijoa and Nashi Pear with wafts of summer breeze suffused with jasmine and citrus blossom. A ripe, round, fruity palate of lush guava, white peach pulp with a sweet basil and green apple tannin finish.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environment conditions.

2020 was a long and cool growing season in the Yarra Valley. Winter rains were substantial and by the end of spring we had full and healthy vine canopies. The conditions around flowering were challenging leading to low fruit yields. The season progressed with very mild conditions extending the ripening period for harvest well into Autumn for some varieties. The 2020 wines reflect our part of the world and our cool climate.

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| Harvest: | Handpicked on the 10th of March |
| Vinification & Elevage: | Crushed and pressed to stainless steel tanks. Clear juice was racked off juice solids and fermented with selected yeasts to enhance varietal characters. Bottled after 2 months in stainless steel tanks to retain freshness and vibrant varietal character. |

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| Technical Data: | |
| Alcohol | 11.8% |
| Contains Sulphites | |
| Vegan Wine | |

