

Project Collection E&C

Project Sauvignon Blanc 2024



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.

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|-----------------|----------------------------------|
| 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 |