

TWINWOODS

ESTATE

Western Australian Sauvignon Blanc, 2019

At Twinwoods Estate we make wine and oil from grapes and olives which we grow on our estate in Margaret River, we also make wine from grapes purchased from other parts of Margaret River and Western Australia.

The cool maritime influenced climate of Margaret River is renowned for the making of fine, elegant aromatic white wines. Sauvignon Blanc is one of the signature white wines from Margaret River. Our Sauvignon Blanc grapes are picked early so as to retain the tropical aromatics and delicate flavours, pressed softly, and then fermented with particular yeasts which enhance the aromatics.

Technical specifications

Vineyards – Sauvignon Blanc grapes from the cool central regions of Margaret River were picked in order to retain fresh tropical and herbaceous characters and fine acid finish of the wine.

Vintage – The 2019 season received good winter rain which was followed by a warm and dry summer. The Autumn was cool and mild which is ideal for the production and the typicity of Sauvignon Blanc.

Winemaking – After pressing we ferment the juice with a yeast which retains the bright and herbaceous aromatic profile. The wine is not oak aged but bottled quickly for aromatic and palate freshness.

Key Analysis – Harvest date – March 2019; Bottled October 2019.
Alcohol 12.2% v/v; Total Acidity 7.1 g/L,

Tasting Notes

Colour: Pale green colours with a touch of yellow

Aromatics: Fresh tropical, herbaceous characters with some guava aromas and lime characters.

Palate: Very fresh flavours grassy, gooseberry and lime characters. The flavours of tropical fruits and a subtle spicy acid structure add to the length of the wine. The finish is soft, with round mouth feel and a lingering finish.

Cuisine Sauvignon Blanc wines are perfect as a refreshing drink or as an aperitif and also do accompany much Asian cuisine and more subtle western dishes.

