

THREE VINEYARDS

Sauvignon Blanc | 2019
VICTORIA



Every vintage I reserve grapes from our three best producing vineyards to make this wine. I love the alchemy of putting the pieces together to create this beautiful, balanced and easy drinking wine. I hope you enjoy - Jo Nash.

TASTING NOTES

Colour

Pale straw.

Nose

Aromas of pineapple and citrus with subtle hints of gooseberries and passionfruit

Palate

Appealing tropical fruit flavours with an underlying lemon and lime zing.

Best consumed

Now - 2025

Food Recommendations

Our Three Vineyards Sauvignon Blanc has been made with food in mind. Enjoy with anything from the sea or modern Asian food. Try with grilled fish, oysters anyway, Thai salad, sushi or sashimi.

WINEMAKING

Winemaking note

The fruit for the Three Vineyards Sauvignon Blanc is hand-picked from three of our premium vineyards. Our region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Sauvignon Blanc. We harvested the grapes during the cool of the night to maintain fruit freshness and gently pressed. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking three weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh.

Varietal composition 100% Sauvignon Blanc

Alcohol 11.5%

Winemaker Jo Nash



MCPHERSONWINES.COM.AU |  mcpersonwines

MCPHERSON WINES