

THE VEGAN WINE PROJECT



The Vegan Wine Project is about shaking off what we thought we knew to make room for fresh ideas to grow, creating our wines from the ground up. By removing extra processes, we added so much more to the wine. More flavour, more texture, more purpose.

SAUVIGNON BLANC SOUTH AUSTRALIA 2020

VINTAGE CONDITIONS

A dry winter and spring were followed by a hot December, coupled with controlled irrigation, allowed the vines to grow their protective canopies. Mild days and cool nights through late January and February contributed to wonderful freshness and flavours in our Sauvignon Blanc grapes.

VITICULTURE & WINEMAKING

Situated on the banks of the Murray River, the vineyard produces grapes perfect for fresh, varietal wines.

The grapes are picked in the cool of the evening and left on skins after crushing to extract maximum flavour. Cool fermentation with aromatic yeast strains enhances the varietal zest of Sauvignon Blanc. A percentage of the fruit was fermented on skins, adding an extra dimension of complexity to the final blend.

TASTING NOTES

Pale straw with a tinge of green. Fresh and zesty aromas of guava, passionfruit, lemongrass and freshly mown hay. The lively, light-bodied palate shows layers of fresh lemongrass and papaya. The wine finishes with fine, crunchy acidity which is persistent, clean and utterly delicious.

Enjoy with Vietnamese cold rolls of vermicelli, red pepper, cucumber, coriander and crispy, pan-fried, sriracha coated tofu.