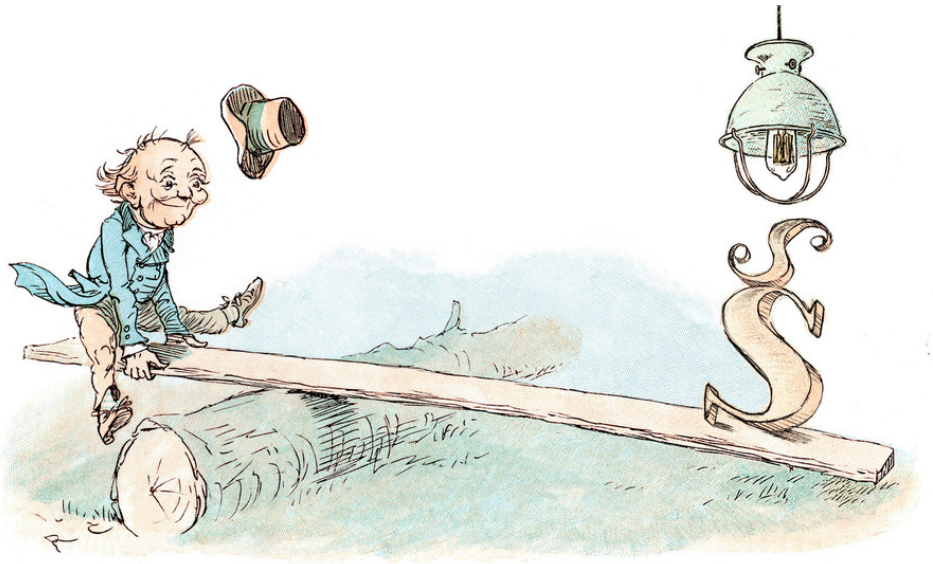

See Saw SAMM - Organic Skin Contact Sav Blanc Marsanne

2019

Winemaking | Selected from our organically certified sauvignon blanc and marsanne blocks from Springvale at 830m, these grapes were hand picked on the 28th of February from 6.30am. Placed into 10kg baskets, taken directly to the winery and refrigerated overnight, these whole bunches were then moved into stainless steel tanks. Wild fermentation started while the grapes were fully intact. After 18 days the carbonic maceration was finished and the fruit was gently pressed into stainless steel tanks where Lees were stirred through fortnightly for 5 months to increase the mouth feel. The wine was passed through a rock filter prior to bottling.

Variety | Organic Sav Blanc and Organic Marsanne.

Colour | Cloudy straw.

Aroma | Tropical citrus and honey with marmalade overtones.

Palate | Juicy citrus and passionfruit with long mouth feel.

Analysis | 13% alc vol. Vegan. TSO2 added at the press.

Food matches | Venison, game or darker skinned fish.

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