



LIFESTYLE SAUVIGNON BLANC



WINE SPECIFICATION

Vintage | 2025

Grape variety | 100% Sauvignon Blanc

Oak maturation | None

Typical analysis | 13.2% Alc/Vol 7.8 Standard drinks

Release date | September 2025

TASTING NOTES

Colour | Pale straw-green.

Aroma

The wine opens with pungent tropical fruit aromas of gooseberry, guava, lychee and passionfruit. There are herbaceous notes of celery leaf and roasted red capsicum with flinty-citrus freshness.

Palate

Full and textured with balanced acidity. The palate is loaded with gooseberry, lychee and guava with more subtle herbaceous characters. A wine loaded with fruit punch and great drinkability.

Food matches

A range of light dining cuisine, an everyday wine for all occasions.

Peak drinking | Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the ripe style desired. The 2025 vintage was a mild year for white grapes in Margaret River, allowing plenty of time during January and February to ripen the fruit to our specification.

Winemaking

Modern white winemaking techniques are employed in the production of the Lifestyle Sauvignon Blanc, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is destemmed and crushed, then must chilled and pressed off skins in a very short space of time. The clarified juice is then racked to a fermentation tank. A range of specially selected yeasts are employed on different parcels of fruit and the resulting dry tanks of wine are carefully blended to maintain the Forester Style.

Storage/Bottling

Bottled under screwcap into a burgundy bottle.