

LITTLE SWEETIE



WINE SPECIFICATION

Vintage | 2018

Grape variety | 91% Semillon, 9% Sauvignon Blanc

Oak maturation | None

Typical analysis | 13.5% Alc/Vol

Release date | October 2019

TASTING NOTES

Colour | Pale green/straw.

Aroma

Clean and ripe with fruit characters of rockmelon, passionfruit and papaya with subtle characters of cut grass and fennel.

Palate

A rich and harmonious palate that is soft, silky and just a little sweet. There are ripe tropical fruit flavours of papaya, guava, rockmelon and passionfruit with hints of grass and fennel. The wine has a soft and sweet finish with lingering tropical fruit characters.

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 2018 vintage was a mild year for white grapes in Margaret River, allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

Modern white winemaking techniques are employed in the production of the Little Sweetie, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is de stemmed and crushed, then must chilled and pressed off skins in a very short space of time. The clarified juice is then racked to a tank and a specially selected yeast used for fermentation. Fermentation is then stopped with the desired amount of sugar required for this slightly sweeter style of wine.

Storage/Bottling

Bottled under screwcap into a Riesling bottle.