



# SAUVIGNON BLANC

## WINE SPECIFICATION

**Vintage** | 2025

**Grape variety** | 100% Sauvignon Blanc

**Oak maturation** | 45% of the wine spent 5 months in French Barriques. 3% in new oak and the balance 1 and 4 year old oak

**Typical analysis** | 13.5% Alc/Vol / Standard drinks: 8.0

**Release date** | December 2025

## TASTING NOTES

**Colour** | Pale straw-green.

### Aroma

Intense, with a flinty, minerally aroma. There are fresh herbaceous characters of nettle, pea shell, and grass, along with pungent fruit characters of passionfruit and gooseberry. There's an underlying smoky-spice note, with balanced, fresh oak characters that help to lift the fruit while adding complexity.

### Palate

Medium-bodied, with a creamy texture and fine acidity. There's a mix of mineral-cedar freshness with gooseberry, passionfruit, and guava, balanced by cut grass and spicy oak.

### Food matches

Goats cheese salad with asparagus, scallops with pea puree.

**Peak drinking** | Drink now to 2028.

## WINEMAKERS COMMENTS

### Viticulture

Our Sauvignon Blanc vines were meticulously managed to ensure a balanced crop and suitable canopy management. 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

The fruit was harvested very early in the morning, then sent immediately to the winery for processing. 55% of the wine was fermented in stainless steel with a known yeast strain. The remaining wine was fermented in French barriques with 24% of the blend being fermented with wild yeast on medium to high solids. The final blend was put together in July 2025.

### Storage/Bottling

Bottled under screw cap into a premium burgundy bottle in August 2025. After elevating the Sauvignon Blanc to the 'Premium' status within the Forester range in 2009, we have further increased the structure and complexity of the wine through barrel fermentation, partial wild fermentation and storage on lees.