







2024 Bay of Fires Sauvignon Blanc



OVERVIEW

The Bay of Fires wines were born of a desire to make cool climate wines of classical structure, combining fruit intensity with refinement, complexity and persistence of flavour. The fruit for this Sauvignon Blanc was hand harvested from the Coal River Valley & Derwent Valley regions in Tasmania. Bright aromas of bright tropical fruit with delicate hints of flint and fresh herbs.

GRAPE VARIETY

100% Sauvignon Blanc

COLOUR

Pale straw with a green hue

NOSE

Bright tropical fruit and blackberry with delicate hints of flint and fresh herbs

PALATE

Finely textured, displaying classic Sauvignon Blanc characters of guava, kiwi fruit and dried herbs that is market by persistent length texture and fine acid.

VINEYARD REGION

Tasmania (Coal River Valley, Derwent Valley)

VINTAGE CONDITIONS

Growing conditions could be described as near perfect for Tasmania, apart from some isolated frost events.

The season was characterised by good winter and spring rainfalls leading into warm clear days and cool nights throughout the growing season. Rain events were minimal with just enough to keep canopies healthy.

Vintage was two weeks earlier than average with crop levels up approximately 15 to 20% on whites.

WINEMAKING

The fruit for this Sauvignon Blanc was hand harvested from the Coal River Valley and Derwent Valley regions in Tasmania. The juice was fermented cool in stainless steel to enhance aromatics. Texture was built by incorporating a small number of new French oak barriques for fermentation and batonnage.

CELLARING

Now to 3 years

WINE ANALYSIS

Alc/Vol: 13.26% Acidity (TA): 7.3g/L

pH: 3.15

Residual Sugar: 1.5 g/L

FOOD MATCH

Wild Tasmanian mushroom tartlets with fresh thyme and parsley, cracked pepper and marinated goat's cheese.

WINEMAKER

Stewart Byrne