





LIGHTER



2024 SAUVIGNON BLANC

COLOR AROMA	——————————————————————————————————————
AKOMA	citrus, and tropical passionfruit.
PALATE	Lively and herbaceous, bursting with citrus flavours
	and a delicate touch of garden-fresh greens.

WINEMAKING

Harvested during the cool night hours to preserve its freshness and quality, the fruit underwent cool fermentation in individual stainless steel batches. Lees stirring was used to develop length and roundness on the palate. The wine was then blended, stabilised, and filtered before bottling.

VINTAGE SUMMARY

The 2024 vintage flourished with superb grape ripening conditions. Warm days, cool nights, and minimal rainfall during the summer brought the fruit to peak ripeness. This crafted wines with excellent varietal flavours, showcasing lively, spicy reds and bright, aromatic whites.

ENJOY WITH

White base zucchini pizza with ricotta and fresh herbs, or a prawn, mango and avocado salad with zesty dressing.

VARIETALS -	- Sauvignon Blanc	ALC/VOL	9.0%
REGION -	- Victoria	РН	3.28
CELLARING -	- Enjoy young	ACIDITY	6.40g/L

SERVINGS PER BOTTLE (5)	AVERAGE QTY	AVERAGE QT
Av. Serving Size 150ml	Per Serve 150ml	Per Serve 100m
Energy	353kJ	235k.
	(84 Cal)	(56 Cal
Protein	0.3g	0.2
Fat - Total	<0.1g	<0.1
Fat - Saturated	<0.1g	<0.1
Carbohydrate - Total	1.3g	0.9
Carbohydrate - Sugars	1.3g	0.9
Sodium	<5mg	<5mg

*AT LEAST 25% LIGHTER IN ALCOHOL & CALORIES COMPARED
TO 750mL ZILZIE ESTATE SAUVIGNON BLANC