



Domaine Naturaliste Sauvage Sauvignon Blanc 2022

Sauvignon Blanc is well adapted to our gravelly soils and maritime climate. The fruit is from the cooler southern end of Margaret River, which is renowned for its fragrant white wines. Bold aromas of red currant, passion fruit and orange blossom laced with exotic notes of lychee and clove. A creamy mouth filling palate delights the senses with an unexpected richness and depth of flavour.

WINEMAKING

Fermentation and maturation in 500L French oak puncheons allows a gentle ingress of oak elements, while preserving freshness. Sauvage remains on its yeast sediment “sur lie” during maturation, This process of yeast cell breakdown adds depth and richness to the palate.

MATURATION

1/3 new 500L French oak puncheons for 10 months. The wood is primarily from the Vosges and Allier forests.

CELLARING POTENTIAL

Attractive in youth | up to 5 years maturation

2022: Reviews:

95pts Jane Faulkner, Halliday Wine Companion *"Smokin'. This is so good. Textural, complex, full of flavour, savoury and a gorgeous drink. Lemon-lime and zest with lime curd/leesy flavours, a little funky and a whole lotta fun."*

95pts Ray Jordan 2024 WA Best Sauvignon Blanc *"It's a beautiful wine with cellaring potential."*

93pts Dr Angus Hughson *"..Nice tension and texture to follow with green passionfruit and redcurrant flavours then tightening up to a long, fine and detailed finish."*