



Domaine Naturaliste Sauvage 2018

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.

AWARDS: 95 pts Gold, International Wine Challenge – London: “ Structural wine, with and edge of textural broken stones, savory spices through the lengthy, lingering finish”. **94 pts Winefront** : Spice and flint, gooseberry, passionfruit, rambutan, pink grapefruit and subtle vanilla florals. It’s clean, vibrant, slightly creamy, but tight and flinty in texture. “ **95 pts Real Review**: “This is one of the better examples, from gifted winemaker Bruce Dukes... A creamy glide across the palate, lemon zest citrus kicks in to give energy to the finish.” Nick Butler.

ALCOHOL: 13.0% by Vol | 7.7 Standard Drinks

FOOD MATCHING: Fish and chips | chicken | soft cheese

GROWING SEASON: A long and gentle vintage weather pattern, slightly cooler than the longer-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.

VARIETY: Sauvignon Blanc

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

HARVESTED: 5th March 2018