

WINE NAME	Ferngrove Black Label Sauvignon Blanc
VINTAGE	2022
WINE STYLE	Light-bodied white wine.
GRAPE VARIETY	Sauvignon Blanc
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 12.5% pH 3.2 TA 5.87g/L RS 0.71g/L
APPEARANCE	Pale straw yellow with just a hint of green.
NOSE	Slatey, minerally lifted stone fruits and citrus peel.
PALATE	A refreshing zesty wine with attractive lemon pith, citrus and cut grass notes. Strongly varietal with a crisp edge that finishes fresh and alive.
VINIFICATION	Our winemakers visit the vineyard regularly as the fruit nears harvest to ensure we pick at the perfect balance of flavour, sweetness and acidity. The fruit is harvested in the coolest part of the day. Our vineyard's close proximity to the winery allows the fruit to be pressed immediately to retain the delicious natural flavour. Once crushed and destemmed the chilled juice is then cold settled overnight and racked. A temperature-controlled fermentation follows between the range of 12 -14C. Daily ferment tastings by our winemaking team occurs to closely monitor the wines progress. The wine is bottled young to capture the freshness and lovely fruit characters renowned of Sauvignon Blanc.
VINTAGE	Following a wet winter, the rain eased in November and set up the growing season nicely. January and February remained dry and allowed our fruit to perfectly ripen. A slightly cooler summer delayed ripening and the subsequent harvest, which was two weeks later than Vintage 2021.
CELLARING	Drink now while the fresh fruit flavours dominate.
WINEMAKERS COMMENTS	The 2022 Black Label Sauvignon Blanc is an excellent example of how well the variety can perform in the cooler region of Frankland River. It is a refreshing wine that will appeal to many wine enthusiasts and consumers.
SERVE	Slightly chilled 8-12C.
FOOD	A perfect accompaniment to a range of fresh seafood from the Great Southern area.

