



## 2016 VINACEOUS DIVINE LIGHT SAUVIGNON BLANC



REGION: MARGARET RIVER

ALCOHOL: 12.5% v/v

PH: 3.10

TA: 7.69 g/L

VA: 0.43 g/L

RS: 3.34 g/L

FS O2: 36

TS O2: 117

SELECTED AND HAND-PICKED MATURE VINEYARDS FROM WILYABRUP, MARGARET RIVER. FRUIT FLAVOUR AND A HIGH NATURAL ACIDITY WAS PRESERVED BY A STEADY, COOL FERMENT. LEES CONTACT WAS MINIMAL TO MAINTAIN A CLEAN FINISH. STAINLESS STEEL FERMENTATION. VINIFIED, FINED, FINISHED AND BOTTLED BY VINACEOUS WINES.

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Sauvignon Blanc is somewhat of a rarity as a straight varietal wine from Margaret River, with most winemakers choosing to blend with Semillon to create what has become the 'classic white blend' of the region, the Semillon component giving the resulting wine some extra palate weight and texture.

Vinaceous has achieved this by choosing two Margaret River vineyard locations with different aspects for this 100% Sauvignon Blanc: the first is a cooler sub-region in southern Margaret River, which provides distinct aromatics and crisp acidity profile.

The second location is in the warmer sub-region of Willyabrup, which lends more tropical fruit and roundness to the wine.

With the blending of these two vineyards, Vinaceous achieves delicate aromatics and intense fruit flavours, texture and length with clean, refreshing acidity and again demonstrates Margaret River can produce outstanding true varietal Sauvignon Blanc.

Serve this wine with all manner of fresh fish, seafood and particularly freshly shucked oysters (with a squeeze of lime and a drop of tabasco), or Asian inspired cuisine... or simply crack open with friends and enjoy!