



Naturalis ORGANIC

2020 SAUVIGNON BLANC SOUTH AUSTRALIA



VINEYARD

Grapes for this wine have been entirely sourced from our Certified Organic Nanya Vineyard near Paringa, South Australia. The sandy loam over limestone soils, abundant sunshine, warm days and cool nights provide ideal conditions for nurturing flavour packed organic grapes with which to craft this exciting new, organic wine.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

WINEMAKING

Perfectly ripened Organic Sauvignon Blanc grapes were picked in the soft light of dawn to ensure they were as cool as possible and minimise any oxidative spoilage. On arrival at our Certified Organic winery they were gently pressed to extract the flavour-filled, cloudy free-run juice which was immediately transferred to cooled stainless steel tanks and allowed to settle any “solids”. The clear juice was removed and fermented under temperature controlled conditions to preserve the delicate aromas and flavours in the wine. The wine received a light filtration prior to bottling in our own Certified Organic winery.

TASTING NOTES

Bright and clear with a faint green hue. Aromas of apple, passionfruit and lychee precede a palate that flows from these and adds a delicate gooseberry flavour to the mix in a refreshingly crisp wine.

Cellaring A “drink young’ style

Goes with A wild, line caught, [Baked Barramundi with spring greens](#) or [Vegan Singapore Noodles](#)

Certified Organic Wine

Vegan Friendly

Minimal Preservatives

angove.com.au

