



2017 Stoney Vineyard Sauvignon Blanc

Stoney Vineyard Sauvignon Blanc originates from ancient, cool climate terroir in Tasmania's historic Stoney Vineyard.

Stoney Vineyard Sauvignon Blanc is a wine of bright fruit and true varietal character. Grapes are harvested entirely by hand, typically at the beginning of April. It benefits from a northerly vineyard aspect and long sunshine hours combined with strict viticultural regime.

Stoney Vineyard Sauvignon Blanc is crafted with minimal intervention winemaking. It is fermented in stainless steel to retain pure varietal typicity and matured for 6 months on fine lees for wonderful texture.

Stoney Vineyard Sauvignon Blanc benefits from short term cellaring and pairs well with seafood and Asian inspired fare.

TASTING NOTES

A subtle gold colour. Tropical flavours of passionfruit and peach gently unfurl to fresh and delicate lime and grapefruit. Likewise, the texture of this surprisingly full bodied wine journeys from fleshy to fresh, with a central, natural acidity and beautiful length.

ALCOHOL 13.5%

Domaine A is set in one of the most pristine natural environments, in the world. Established in 1973, the historic Stoney Vineyard is the oldest vineyard in Tasmania's Coal River Valley. Ancient soil and truly cool climate give rise to inspirational terroir founded on 200 million year old Jurassic Dolerite. Domaine A lies on a north facing slope that enjoys a temperate maritime climate and extended sunlight hours over a long, cool season. Stoney Vineyard wines are a compelling reflection of this extraordinary terroir.
