



## Wallcliffe Sauvignon Blanc 2023

SOULFUL . ILLUMINATING . EXPLORATORY

Our Wallcliffe series of wines are consistently produced using our finest parcels of Estate fruit each year. A straight sauvignon blanc was created for the 2023 vintage and it shows focus, vibrancy and minerality. The winemaking approach relies on the selection of our most exceptional fruit and is handled minimally to showcase the terroir and the vintage expression, with a subtle framing by the best French oak.

“The 2023 vintage saw fruit of exceptional vibrancy, concentration and quality, producing a pure expression of sauvignon blanc from our southern vineyards.”

—CORALIE LEWIS, SENIOR WINEMAKER

### APPEARANCE

Pale gold with lime hues.

### NOSE

A bright and intensely varietal nose with pretty yellow florals, rich citrus and chamomile.

### PALATE

The seamless, flowing palate evolves into a lively wine inviting you in with yellow grapefruit, finger lime, green mango and chalky feels of crushed sea shell. Precisely structured and salivating, driven by citrus definition. The saline finish is seriously lingering.

### FOOD PAIRING

Crispy chicken Caesar salad with buttermilk dressing.  
Globe artichoke & ricotta agnolotti.  
Goat's cheese crostini with fresh figs and honeyed walnuts.

### CELLARING

Ready for enjoyment in its youth, this wine will cellar well for 10+ years

### BLEND

100% sauvignon blanc

### ANALYSIS

12.5% alcohol  
6.77 g/l total acidity  
3.18 pH  
Suitable for vegans

### VITICULTURE

This expression of Sauvignon Blanc is the result of combination of both pruning techniques and canopy management across the growing period. We aim to maintain leaf cover in order to preserve these vibrant aromatics and to ensure the fruit expression is true to both regional and varietal characteristics. Each vintage is different, and this wine provides an opportunity to showcase our top performing blocks of each season.

The 2023 season started with a mild spring and lead into a dry and calm summer. Grapevine ripening continued steadily throughout harvest which commenced mid-February. Overall, this was another stellar Margaret River growing season.

### WINEMAKING

The finest parcels of sauvignon blanc were carefully harvested at night to preserve freshness. The berries were gently pressed, and the juice was either kept whole at 0°C, for daily lees stirring over 10 days, or was allowed to settle for short period of time. Cool temperature fermentations took place in a combination of French oak barrels (15% new), stainless-steel barrels, clay amphora and concrete egg. The batches were then left unsulfured for several weeks with a stirring regime monitored by tasting to refine the structure. The wines were allowed to develop on lees for a further 11 months, to accentuate the personality of each parcel and build complexity. These unique components were brought together in the final blend, to create a Wallcliffe that is an expression of our sites and a reflection of our winemaking exploration, without forgetting the origins.