



REYNOLDS
VINEYARDS

Sauvignon Blanc

SOUTH AUSTRALIA

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AUSTRALIA



At Reynolds Vineyards, we pay careful attention to growing the best grapes and making wines that accurately represent the characteristics of their respective regions.

A collaboration with a distinguished Australian wine producer from New South Wales and South Australia, Reynolds Vineyards offers a range of wines brimming with personality and regional character. Reynolds wines are full of fruit, deeply colored and wonderfully food friendly.

Vineyard Information

This bright, refreshing Australian Sauvignon Blanc is sourced from the famed “Nanya” vineyard in the Murray Valley (Riverland) of South Australia, 150 miles northeast of Adelaide.

Winemaking

Each block of Sauvignon Blanc grapes were tasted daily to pick them at their optimum. Once harvested, modern “reductive” techniques were used to minimize oxidation and capture as much flavour as possible. The grapes were pressed with a gentle bag press, the juice was then allowed to cold settle for 36 hours, before racking the clear juice and inoculating with selected yeasts to ferment and retain the fresh fruit aromas. The fermentation took place in insulated cooled stainless steel tanks over a 3 week period. This Sauvignon Blanc is 100% nonmalolactic to maintain natural fruit acidity, and the best of the individual parcels were blended together to create the wine’s beautiful balance.

Tasting Notes

Clean fruit flavours in the ripe tropical spectrum with passion fruit, some citrus and a little white stone fruit. Good length with a soft finish. It’s refreshing with seafood, chicken, vegetarian or salad entrées.

Harvest Details

Appellation: South Australia

Brix: 24

pH: 3.35

Wine Information

Composition: 88% Sauvignon Blanc, 12% Chardonnay

Alcohol: 12.0%

Total Acidity: 0.60g/100ml

Residual Sugar: 0.60g/100ml

