



NATURE'S STEP

2012 Organic Sauvignon Blanc

Region

Adelaide Plains, South Australia

Wild Fermentation

This wine has been made by a natural 'wild yeast' ferment, where the juice is encouraged to ferment with the natural yeast present on the grape skins from the Adelaide Plains vineyard. The yeasts indigenous to a particular area are an important part of what gives its wines their character. This technique builds a wine with complexity and finesse and true varietal character.

Vintage Review

The 2011/2012 grape growing season was one of the best to date. An early December rainfall had little effect on the vineyard. Above average temperatures mid-December to early January was the perfect ripening weather and although yield was down quality was definitely up.

The vineyards are certified with the Biological Farmers of Australia.

Tasting Notes

This crisp organic Sauvignon Blanc, is bursting with ripe citrus and gooseberry flavours. A refreshing, mouth-watering style that is delicious as an apéritif or a great food wine. Best served chilled.

Suitable for vegans.

This wine lends itself perfectly to grilled seafood, spicy Thai cuisine and fresh salads.

Technical Details

Volume:	750ml
Alcohol:	11.0% abv
Total Acidity:	6.55g/L
pH:	3.20
Residual Sugar:	0.53g/L



For further information please contact **Teresa Trimboli**

M: 0412 600 875 | E: teresa@lightsviewwines.com.au