

GOLDEN ORB 2023

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2023
ALCOHOL:	13.5%
RESIDUAL SUGAR:	2.79G/L
TOTAL ACIDITY:	6.15G/L
PH:	3.5
PRODUCTION:	1 300 BOTTLES

TASTING NOTES

A delicate balancing act of creamy elegance and vibrant freshness as you find yourself dancing through an field of perfectly ripe pineapples. Dried peaches and Turkish apricots lure you from a distance, while the lingering mouthfeel completes the rich and full sensory experience.

An excessive mound of grass-smoked oysters and the best of friends creating life-long memories is what this Sauvignon Blanc demands.

NUTRITIONAL



INFORMATION

WINEMAKER'S NOTES

A great example of bottle-aged Sauvignon blanc! This is our only single vineyard wine, stainless steel fermented and left on the lees for 12 months prior to bottling. This ensures a full mouthfeel and a roundness that makes this wine particularly attractive. After bottling, we also age the wine for another 12 months before releasing it into the market.

Named for the Golden Orb spiders that make our vineyard their home. Roughly translated from ancient Greek, means "fond of spinning", a testament to the enormous webs the Golden Orbs weave. The Golden Orb spider is so called because of the colour of its silk. In the sunlight, it will attract bees drawn to the bright yellow, whereas in shade it becomes camouflaged into the foliage, thus ensnaring other insects. Just like the Golden Orb's web, this wine captures the senses.

2023

91 **Tim Atkin**^{MW} 2024

2022

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