

Point Ormond

Sauvignon Blanc



Tasting Notes:

A fine balance between the tropical passionfruit notes known to the region, and delicate floral herbal nuances with capsicum and citrus notes.

Production Notes:

Sauvignon Blanc undergoes a long, cool fermentation in stainless steel. Time on lees helps with yeast autolysis, adding mouth feel while still retaining the pure clean acid freshness of the wine with minimal fining and crossflow filtration.

About Point Ormond:

Point Ormond is everything that's exciting about Australian wine today: delicious, high acid, not big on the alcohol, versatile, bursting with personality, sometimes quirky, and always affordable. In a nutshell: these tasty wines hugely over-deliver for their price.

The wines are an exploration of vineyard sites around Australia, with a slight bias toward the state of Victoria, undoubtedly Australia's food and wine capital. Vines are grown with the utmost respect to the surrounding environment.

Cellaring:

Drink now!