

DOMINIQUE PORTET

sauvignon blanc 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Ben Portet

Grape(s): Sauvignon Blanc

GI: Yarra Valley

Site(s): Estate vineyards across Yarra Valley

Vintage notes: Like 2022, 2023 presented its challenges in the Yarra Valley, with general wetness across the country exacerbated by hail and frost in the Yarra. But diligent vintners benefited from a low-yielding, concentrated vintage that showed freshness and purity.

Vineyard notes: Estate vineyards are farmed with soil health as top priority, with herbicides being eliminated in recent years, manual undervine cultivation, and the planting of cover crops. The sauvignon blanc is grown on Portet's estate at Coldstream on grey loam soils that have a very good natural water holding capacity.

Winemaking: The grapes are hand-picked before being gently pressed. Some of the juice (30%) is fermented in stainless steel tanks at a cool temp to retain freshness and aromatics. The other 70% was fermented in tight-grained French oak barrels (30% new) where the wine matured for six months. Lees stirred regularly to build palate weight and length. Unfined and vegan friendly.

Closure: Stelvin

ABV: 13.5%

LEGEND tasting notes: One of the most complex and unique sauvignon blancs coming out of the Yarra. Aromatics of finger lime zest, dried grass, honeycomb, white blossoms, nectarine, and pink grapefruit. The palate is an expert balance of creaminess and linearity, with textural interest and a finish of acid and slight bitterness. Nuanced and fragrant, yet consummately drinkable.

Production size: 500 dozen