



HOLM OAK
TASMANIA

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SAUVIGNON BLANC

FRESH, PASSIONFRUIT,
CRISP, GOOSEBERRY

WINEMAKING NOTES

The fruit was machine harvested which allows for about 2 hours of moderate skin contact prior to pressing. This gives the wine some extra flavour intensity without extracting too many phenolics. We make a more restrained style of Sauvignon Blanc, so we pick the fruit when it has some lovely citrus, herbal and gooseberry characters, rather than the more tropical fruit characters. Following cool fermentation the wine spent 6 months on yeast less to enhance mouthfeel and texture.

TASTING NOTES

This cool climate Sauvignon Blanc is a fresh and aromatic wine. It shows powerful passionfruit and gooseberry aromas on the nose, whilst the palate is deliciously refreshing and crisp with the partial oak fermentation adding palate depth and complexity.

TECHNICAL NOTES

Alcohol:	12.5%	Harvest date:	April 2018
Acidity:	7.5 g/l	Bottling date:	October 2018
Sugar:	2.5 g/l		



GOES WELL WITH FRESH FLATHEAD

Sauvignon Blanc is my favourite wine to have with fresh flathead. The fresh, crisp acidity really helps cleanse the palate and makes it a great match for fresh Tasmanian flathead, whether it be crispy battered flathead, or pan fried flathead in butter and lemon. It will match perfectly with fresh out of the water flathead.

LOCAL FLATHEAD SUPPLIERS

Georgetown Seafoods. This is my all time favourite seafood supplier and they are only 25 minutes from our cellar door. Georgetown Seafoods have their own fishing boat, ensuring you get the freshest fish possible. As well as selling fresh fish they do the best fish and chips in Tasmania.

Retail Fresh Fish - Open from 9.30am to 5.00pm, Monday to Friday. Takeaway Fish & Chips - From 11.00am to 2.00pm, Monday to Friday

You can also pick up some fresh fish from Georgetown Seafoods at the Harvest Market in Launceston which is on every Saturday from 8.30am – 12.30pm.

2018 SAUVIGNON BLANC