


Bay OF Fires
W I N E S
T A S M A N I A



Bay of Fires Sauvignon Blanc 2022

Background

The Bay of Fires wines were born of a desire to make cool climate wines of classical structure, combining fruit intensity with refinement, complexity and persistence of flavour. The fruit for this Sauvignon Blanc was hand harvested from the Coal River Valley and Derwent Valley regions in Tasmania. Intense aromas of tropical fruit and understated herbal notes complement a finely textured palate of kiwi fruit and guava that is marked by persistent length and texture.

Tasting Notes

Pale straw in colour with a slight green hue, the nose shows tropical fruit with delicate hints of flint and fresh herbs. A finely textured palate, displaying classic Sauvignon Blanc characters of guava, kiwi fruit and freshly shelled peas, that is marked by persistent length, texture and fine acid. The majority of these parcels are fermented in stainless steel to preserve the delicate aromas. A slightly higher proportion than usual, in 2022 7% was fermented in brand new French oak barrels to create texture, add sweetness and add a hint of funk

Winemaker's Notes

2022 in Tasmania was again one of many challenges, with each of the sub regions behaving even more differently from each other than usual. Consistently humid weather and sprinklings of rain throughout January and February led to very high disease pressure right throughout ripening but the outcome at picking was pleasing.

The Derwent and Coal River Valleys both experienced relatively cool and slow ripening seasons, producing excellent quality fruit that arrived very late in the season, with concentrated flavours that were worth the wait.

Food Matching Suggestions

Wild Tasmanian mushroom tartlets, with fresh thyme and parsley, cracked pepper and marinated goat's cheese.

Vintage	2022
Growing Areas	Tasmania (Coal River Valley and Derwent Valley)
Grape Variety	Sauvignon Blanc
Winemaker	Penny Jones
Alcohol	14.03%
Residual Sugar	1.7 g/litre