


Bay of Fires
WINES
T A S M A N I A



2023 Bay of Fires Sauvignon Blanc



OVERVIEW

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 & Derwent Valley regions in Tasmania. Bright aromas of bright tropical fruit with delicate hints of flint and fresh herbs.

GRAPE VARIETY

100% Sauvignon Blanc

COLOUR

Pale straw with a green hue

NOSE

Fragrant aromas of bright tropical fruit and blackberry with delicate hints of flint and fresh herbs

PALATE

Finely textured, displaying classic Sauvignon Blanc characters of guava, kiwi fruit and freshly shelled peas, that is marked by persistent length, texture and fine acid finish

VINEYARD REGION

Tasmania (Coal River Valley, Derwent Valley)

VINTAGE CONDITIONS

2023 was again quite a challenging season. Poor flowering conditions resulted in reduced crop levels across the state due to

poor fruit set with plenty of hen and chicken.

Waterlogged winter soils took time to warm up and vines were slow to grow, leading to a late harvest season. Plenty of disease pressure provided some challenges, however the fruit we did receive has provided us with some great quality wines.

WINEMAKING

The fruit for this Sauvignon Blanc was hand harvested from the Coal River Valley and Derwent Valley regions in Tasmania. The juice was fermented cool in stainless steel to enhance aromatics. Texture was built by incorporating a small number of new French oak barriques for fermentation and batonnage.

CELLARING

Now to 2 years

WINE ANALYSIS

Alc/Vol: 13.8%
Acidity (TA): 8.1g/L
pH: 3.22
Residual Sugar: 1.1 g/L

FOOD MATCH

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

WINEMAKER

Stewart Byrne