

EDDYSTONE
POINT
TASMANIA



SAUVIGNON BLANC

2023

Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

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 us with some great quality wines.

The fruit for this Sauvignon Blanc was harvested from the Pipers River, Derwent Valley and Coal River Valley regions of Tasmania to display classic Sauvignon Blanc characters that are delicate and fresh. This wine was whole bunch pressed and fermented in a combination of stainless steel and French oak. Batonnage was utilised to enhance the texture of the wine and build complexity.

Tasting Notes

Colour: Pale straw with a green hue

Bouquet: Tropical fruit, passionfruit punch and blackcurrant, 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.

Wine Style: Sweet 1 2 3 4 5 Dry Light 1 2 3 4 5 Full Bodied



Alcohol
12.30%

Residual Sugar
2.1 g/L

Acidity
8.3 g/L

pH
3.19

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
Derwent Valley, Pipers
River and Coal River
Valley

Fermentation
Stainless steel tank and 3rd
use French barriques

Maturation
52% Stainless steel tank
and 48% seasoned oak

Cellaring
Drink now

Harvesting
Hand picked