



SAUVIGNON BLANC

QUICK FACTS

- One of Australia's most prominent white grape varieties and Australia's highest selling white wine: a true crowd-pleaser.
- Sauvignon Blanc is typically vibrant, aromatic and bursting with a fruity personality. The best examples come out of cool-climate regions where it can develop a defined acid profile and fruit vibrancy.
- Today there is also a growing number of experimental producers creating interesting, complex, textural wines through techniques such as wild fermentation, skin contact and fermentation in oak and clay amphora. These exciting wines are helping to reignite a passion for Sauvignon Blanc and are contributing to a diverse array of expressions unique to Australia.
- Typically, Sauvignon Blanc is an early-drinking wine style that doesn't usually benefit from age.
- Semillon can be blended with Sauvignon Blanc to create a classic style. Here, Semillon typically contributes flavour and roundness to the more austere, zestier Sauvignon Blanc to create a wine that is greater than the sum of its parts.

TOTAL SAUVIGNON BLANC PLANTINGS

6,097ha

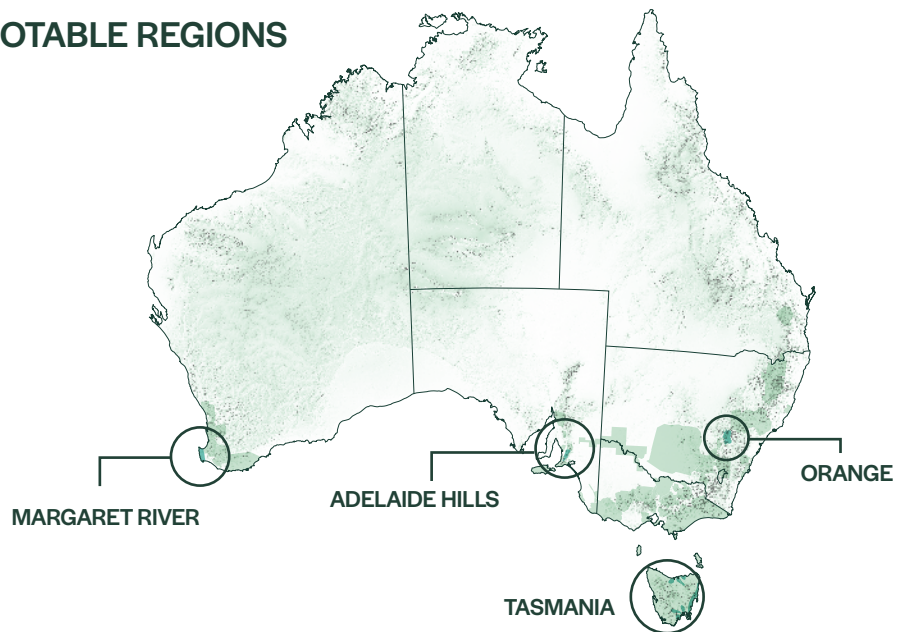
% SAUVIGNON BLANC OF ALL GRAPES

4.5%

CELLARING POTENTIAL

0–5 years

NOTABLE REGIONS



TASTING NOTES

- Sauvignon Blanc at its best is vibrant, aromatic and fresh with complexity and texture. It is typically medium-bodied with notes of kiwifruit, lemon, gooseberry and passionfruit and a crisp, refreshing finish.
- Sauvignon Blanc has a strong varietal expression, regardless of where it is produced, so it's a good starting point for beginners learning to recognize different varieties.
- A classic and invigorating food pairing for Sauvignon Blanc is goat's cheese, with the wine's zippy acidity a perfect match for the cheese's briny sourness. Other pairings that work well include green vegetables, oysters and shellfish, light chicken dishes and briny, tangy sauces.

