

6Ft6



SAUVIGNON BLANC 2020

A BRIGHT, CRISP AND
SOPHISTICATED SAUV!

TASTING NOTE

Fragrant, clean and subtle lemon floral aromas make this classic Victorian sauvignon blanc tasteful and sophisticated. Hints of lychee, gooseberry and passionfruit follow through from the nose onto a refined palate, aided by a restrained acidity and supple smooth and creamy texture.

FOOD MATCH

Pair our sauvignon blanc with an Asian fish such as steamed snapper with ginger, cherry tomatoes, garlic, coriander and lemon grass. Also a great match with whole Australian tiger prawns with a squeeze of fresh lemon.

CHEESE MATCH

Meredith Goats Cheese on a grain salad or one of our favourites the L'Artisan Raclette melted over potatoes or crusty bread.

COCKTAIL OF CHOICE

Try this with watermelon, citrus, strawberries and mint to make a deliciously refreshing Watermelon Sangria. The sweet watermelon is balanced by the aromatic dry sauvignon blanc to make a winning cocktail!

WINEMAKER

Duncan Lowe

REGION

Yarra Vally/Geelong, Victoria

VINEYARD

Austin's Wines. Steiglitz Road, Sutherlands Creek

TECHNICAL NOTES

Alc./Vol.: 13.5%, 6.8 g/L acid, pH 3.27



ABN 83 874 322 417
Austin's Wines Pty Ltd, Makers of Austin's & 6Ft6
870 Steiglitz Road, Sutherlands Creek VIC 3331
6ft6wine.com | cheers@6ft6wine.com | 03 5281 1799

For good times - @6ft6wine and #feeling6ft6