

Barnsworth Sauvignon Blanc 2019

Grape Variety: 100% Sauvignon Blanc
Region: 90% Riverina, 5% Hilltops, 5% Tumbarumba
Closure: Screwcap
Alcohol: 12.5%



Summary: A paragon of the Murray region, Howard Barnsworth provided my first introduction to wine and taught me the value of hard work and getting up early. Sourced from vineyards adjoining the river system he so loved, the Barnsworth wines are honest and full bodied, delivering outstanding value.

Vineyards: Sourced primarily from established vineyards in the Riverina wine region near Griffith, blended with cool climate parcels from Hilltops and Tumbarumba for brightness and fresh acidity. Winemaking: Fruit is mechanically harvested during the early morning hours to retain freshness before a fast and precise vinification in stainless steel with minimal oxygen contact to maximise fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees to build depth and texture with malolactic fermentation prevented.

Vintage: A very dry and low yielding vintage that created a small crop of intensely flavoured fruit. After an unsettled flowering, summer came early but delivered few truly hot spikes before a cooler than average January. Warm and dry conditions returned in February before much needed March rains revitalised the vineyards leading in to a relatively trouble-free harvest.

Tasting Note: Aromatically fresh with delicate aromas of tropical and stone fruits matched by notes of just cut grass. A generous and round mouthfeel is highlighted by a citrus intensity and stone-fruit flavours before soft acidity carries the wine to a nicely balanced finished. Enjoy this wine in its youth with a wide range of seafood particularly sashimi or prawns.