

Fryers Cove Bamboes Bay Sauvignon Blanc 2022

A vibrant mix of clean herbaceous and tangy passion fruit aromas, with wisps of intense fresh seaweed and gravelly crunch in the background. The palate shows a full lingering powerful combination of ripe Citrus, Stone fruit and Lemon Grass. The elegance it shows is backed by a succulent acid framework and subtle minerality.

Fresh Oysters, Grilled Calamari, Big fat garlicky Prawns. Wild Salmon Sashimi. Fresh Green Asparagus. Dishes with herbs and greens. Great with Fusion recipes containing Basil, Cilantro, Rocket and especially Mint. Superb with crisp salads with Chevre Cheese or feta prevailing. Wonderful with BBQ Chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fryers Cove Vineyards

winemaker : Liza Goodwin

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.31 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

2023 Decanter Award - Bronze

ageing : Due to the style, character and quality of Fryer's Cove Bamboes Bay Sauvignon Blanc, we believe that this limited production wine must be at least a year and half in bottle before release, only then does it show it's real potential, continuing on for a further 5 to 7 years to reach its peak - we hope you will savour this experience too!



Fryers Cove Vineyards

West Coast

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