

## Bass River - 2023 Iced Sauvignon Blanc



### Style

This dessert-style wine light straw in colour with some lychee and Moscato-ness floral fruitiness and lifted aromatic freshness. The palate is bright and citrusy with moderate acid. It is well balanced with the sweetness and good length.

### Food

Matches well with fruit-based desserts.

### Vintage

2023 produced above average rain fall for the winter leading to a rainfall cool to warm February and March, providing conditions that were more suited to white varieties than red. The long and cool ripening season gave us vibrant aromatics and crisp acidity.

### Source

Low yielding vines from the River Block. This wine is only produced in suitable years.

### Vinification

The grapes were hand-picked in mid April when acid and sugar levels were optimum. The grapes were cooled, lightly crushed and pressed. The juice was chilled forming floating “ice” nuggets on the surface of the tank<sup>1</sup>, the ice is then removed. This process lasted 35 days until a suitable sweetness is achieved. The concentrated juice was then split into equal containers. Half the juice was fermented to dryness. The fermented wine was then blended with the unfermented concentrated juice producing a wine with 180 g/l residual sugar and 10.0 Alc/Vol.

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<sup>1</sup> Ripe grapes consist of approximately 80% water. Removing water increases the sugar concentration.

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemakers:** Frank Butera