



BROWN BROTHERS MILAWA VINEYARD Tasting Notes

2019 Brown Brothers 1889 Sauvignon Blanc

Release date – 8/09/2019

The Wine

The 2019 Sauvignon Blanc is sourced from cool climate Tasmanian vineyards. It is a vibrant colour with green hues and has aromas of melon and passionfruit with hints of freshly cut grass. These characters follow through to the palate with racy acidity. This refreshing wine is true in style to its cool-climate origin and is best consumed when young and fresh.

The Grape Variety

Sauvignon Blanc is a French white grape variety originating in the picturesque upper river system of the central west of the country. It is responsible for aromatic, deeply flavoured dry whites wines. Although a relative newcomer to Australia, it has settled well into its new environs, producing wines of depth, pungency, elegance and balanced freshness, especially when grown in areas enjoying cool ripening conditions.

Technical Description

The Sauvignon Blanc grapes used to make this wine were grown at our cool climate Tasmanian vineyards. The grapes for this wine were harvested throughout March and April at a range of baumé levels from 12.0 to 13.0. The wine was bottled soon after fermentation with an alcohol of 13.5%, a pH of 3.35 and an acid level of 6.5 g/L.

Serving Suggestions

This flavoursome dry white wine makes a delicious accompaniment to prawn rice paper rolls with a soy dipping sauce. Or why not try it with a traditional caesar salad. Also the Sauvignon Blanc in France is often enjoyed with the salty and high acid goats cheese of the northwest.

Related Wines

Moscato Sauvignon Blanc; Crouchen Sauvignon Blanc; Pinot Grigio

