

# Small Wonder

## 2025 LANDSCAPE SAUVIGNON BLANC



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| <b>Variety</b> | Sauvignon Blanc |
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| <b>Vine Age</b> | 25+ |
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| <b>Location</b> | Tamar & Coal River Valleys |
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| <b>Wine Analysis</b> | Alc 13%   pH 3.13   TA 8.63g/L |
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| <b>Certification</b> | In Conversion to Certified Organic |
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### Winemaking

Our single block of Sauvignon Blanc produces small amounts of high-quality fruit each year. The grapes were harvested in mid-April and gently whole-bunch-pressed to tank. The free-run portion was cold-settled and racked, while the pressings were lightly fined, racked, and recombined with the free-run prior to fermentation. The juice was inoculated with an aromatic yeast and fermented at cool temperatures until dry. This year we experimented with maturing the wine in a small 850L ceramic egg from Italy over 3 months. The wine developed beautifully, building texture and complexity while retaining purity and freshness.



Tamar Valley  
Tasmania

 @small\_wonder\_wines

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