

# 2014 Cane Cut Sauvignon Blanc

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Alcohol label %: 10.2

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## Winemaking

We are so happy we got the settings right in the vineyard to produce this Margaret River cane cut from Sauvignon Blanc vines planted in 1987. Hand harvested on the 17th of April at 23 baume. Fruit cold crushed to press and cold settled before a 12 o C ferment in barrel. Aged on light lees for four months before bottling.

## Appearance

Bright golden.

## Nose

Beautiful citrus coming through and herbaceous.

## Palate

Lovely balance & fine acidity. Delicious and mouthwatering. Medium intensity with good concentration & finish.

## Food Pairing

UMAMU Estate Cane Cut with Angels on Horseback (Rambutan), The tropical flavours of the cane cut is coming through as is the acid. The freshness, sweetness of the cane cut blends with the rambutan and the texture of the wine works well with the bacon.

UMAMU Estate Cane Cut with Raspberry Ruby Chocolate Panacotta with Hibiscus Flower, Sesame Tuile And Balsamic Toffee, All this is brought together perfectly by the lusciously sweet Cane Cut wine with its acidic and citrusy finish.

See website for recipes.