



Bin 95 Sauvignon Blanc 2017

Loved around the world, Lindeman's Bin Series wines are approachable in style, consistent in quality with global appeal. Designed to be opened, enjoyed and shared time and time again, these are wines people simply love to drink.

Lindeman's most well-known range began with the iconic Lindeman's Bin 65 Chardonnay, which was first launched in 1985 in response to the popularity of Lindeman's approachable and fruit-driven style of wines in the northern hemisphere.

Lindeman's Bin 95 Sauvignon Blanc features aromas of passionfruit, grapefruit, gooseberry and guava, its light bodied with a fresh, crisp finish.

Winemaker Comments **Wayne Falkenberg**

Vintage Conditions: The growing season leading up to the 2017 vintage was challenging. A wet and cold Spring season impacted early shoot development, with mild summer conditions interrupted by rain events. A season of extreme, sometimes isolated, weather events resulted in some vineyards being hit by storm and hail.

With a cool start to the season and with good soil moisture profiles, vintage commencement was late, running 3 to 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured good varietal fruit flavour development in the whites and strong varietal fruit flavour and good colour, across the main stream red varieties.

Grape Variety: Sauvignon Blanc

Maturation: Stainless steel

Colour: Pale straw coloured

Nose: Aromas of passionfruit, grapefruit, gooseberry and guava

Palate: Light bodied with a fresh, crisp finish



Vineyard Region: South Eastern Australia

Harvest Date: February to March 2017

Wine Analysis: Alc/Vol: 12.0%, Acidity: 7.0g/L, pH: 3.37

Bottling Date: May 2017

Peak Drinking: Best enjoyed young and fresh

Food Match: Enjoy with oysters, smoked salmon, fresh asparagus, chicken or a plate of antipasto

