

# The Shy Pig



In the winery a cheeky little pig started to make a name for himself. Random mischievous acts were being encountered, often accompanied by a glimpse of a curly tailed behind scrambling away with the cutest of little snorts. The winemakers could not help but love this little character; so much so they named a wine after him.

Be assured, like the Shy Pig, this wine will be equally adored.



## 2022 Sauvignon Blanc

Region	South Eastern Australia
Colour	Pale straw with green hues on the rim of the glass.
Aroma	Lifted citrus characters of grapefruit and lime zest, with hints of honeydew melon, alongside notes of green apple.
Palate	Upfront citrus on the palate, racy grapefruit balanced with crunchy Granny Smith apple, and subtle grassy notes. Well balanced acid, giving a crisp, clean finish.
Notes	The fruit was crushed and de-stemmed, then gently pressed to maximise flavour retention and avoid extraction of phenolic compounds. Fermentation occurs at cool temperatures, between 13-18 °C, to retain varietal characteristics. Post fermentation the wine is matured in stainless steel tanks. Post primary fermentation components for the blend are carefully selected, blended, stabilised and clarified.
Tech	ALC 12%

For more Information on this little piggy, contact your Australian Vintage representative or customer service on 03 5051 7999.