

THE ICON ROCK

Signature

2024 SAUVIGNON BLANC

GRAPE VARIETAL 100% Sauvignon Blanc

VINEYARDS From select vineyards – New Zealand

PROCESS 100% machine-harvested grapes are collected early in the morning to preserve freshness and flavor. They are crushed and destemmed, then fermented in temperature-controlled stainless steel vats with a specific yeast strain at 52–58 °F for several weeks. The wine is blended with other parcels, "racked off" yeast lees, filtered, and bottled to retain the Sauvignon Blanc aroma.

TASTING NOTES This Sauvignon Blanc exudes enticing aromas of guava, green apple, and a whisper of passion fruit. This straightforward wine is simultaneously bone-dry and rounded on the palate, offering a refreshing experience.

DRINKING TEMPERATURE 50 °F – 54 °F

ALCOHOL 12.5%

ACCOLADES 90pts, James Suckling, v2023
91pts, James Suckling, v2022

7 791540 055515

The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

GLOBAL CRAFT WINES · WINEMAKER'S SELECTION · GLOBAL CRAFT WINES