

HOWLING FROG

WINES

Sauvignon Blanc 2023

Limestone Coast

Introduction: Crafted in South Australia's Limestone Coast, this Sauvignon Blanc captures both the challenges and the triumphs of the 2023 growing season. Reflecting the region's distinctive terroir and the resilience of its vines, this debut white release from Howling Frog Wines is a standout—perfect for sharing and savouring.

Vintage characteristics: 2023 brought optimism and challenges for grape growers and winemakers. A normal winter with good rainfall led to a cool, damp spring and heightened disease pressure from powdery and downy mildew. Summer started hot and dry, aiding flowering, but ended cool and wet through harvest. While delayed harvest and some Botrytis infections reduced yields, the fruit quality remained high, showcasing strong varietal characters and natural acidity.

Tasting Notes: This wine showcases a vibrant pale straw colour with hints of green. The nose is a delightful blend of herbaceous and tropical fruit notes, reminiscent of freshly cut grass, asparagus, and a touch of guava and passionfruit. The palate is crisp and refreshing, with a vibrant acidity that carries the tropical fruit flavours, creating a perception of sweetness and a lingering, moreish finish. The wine opens with a luscious fruity entry and mid-palate, giving way to a subtle, herbaceous finish that truly expresses the varietal character.

Wine Specifications:

Alcohol
11.5%

TA (Titratable Acidity)
9.5g/L

pH
3.25

Aging
30% aged in seasoned French oak for 6 months