



# gossips

Gossips wine has hit the market this year with a fresh new look. The affordable and well known brand has gained beautiful new packaging and has given the gossips brand a whole new look and feel. The new range gives off a sense of class and sophistication to the consumer, that enjoys fresh and easy drinking style wines. This consumer pairs the gossips range with a fresh antipasto, following a beautiful home cooked meal.

## *Semillon Sauvignon Blanc*

Grapes are specially selected from small parcels of vines in South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.



### VINTAGE 23

TECHNICAL DETAILS

WINE ANALYSIS:

MATURATION:

ALC/VOL: 11%

pH: 3.12

Matured in stainless steel tanks.

TA: 5.0g/L

GFS: 2g/L

### WINEMAKERS COMMENTS

WINEMAKER:

Carmelo D'Aquino.

COLOUR:

Pale straw with emerging green hues.

NOSE:

Passionfruit & guava aromas with herbal nuances.

PALATE:

A fresh, zesty wine with a complex palate of ripe, tropical fruits. A crisp, refreshing finish.

FOOD MATCH SUGGESTIONS:

An ideal pair with beetroot salad, with goats cheese and pine nuts. Also a great pair with tapa style foods and BBQ Salmon.

PEAK DRINKING:

Ready for enjoyment now with ice. Store in a cool, environment.