



No. 1 Savagnin, Fleurieu

An intriguing and complex wine-style, wines aged under flor have always fascinated us at The Other Wine Co. Both savoury and mouth-watering, we set out to make our own take on the style which blends the flor's complexity with the trademark Other Wine Co. drinkability.

Climate | Temperate, Mediterranean climate. High winter rainfall with a long cool growing season.

Vineyards | Fruit is taken from the Mosquito Hill vineyard in the Mt Jagged area of Southern Fleurieu. The temperate summer and cooling sea breezes make it the ideal place to grow high acid, pristine whites. Fruit is dry-grown in soils of sandy loam over limestone

Season | 2021 was an exceptional vintage, soaking winter rains gave the vines a healthy start to bud burst and flowering. The spring and summer months were mild with only a handful of days over 35 degrees. This led to incredibly balanced fruit flavours and terrific intensity.

Winemaking | Savagnin was fermented in neutral oak to create a base-wine onto which three unique strains of flor yeast were introduced. The wine was aged for 18 months under flor, with no further additions or manipulations, before being blended and bottled in late 2022.

Winemaker | Matt Large

Style | Flor complexity, saline & fresh

Nose | Nutty, savoury characters nestled within delicate white florals. Fresh hay, citrus, and sea-spray.

Palate | Creamy macadamia, pithy lemon, salted ginger. Youthful acidity and white fruits bring vitality to savoury texture and complexity.

Alcohol | 13.5%

Drink | Ideal deal drinking now – before, during or after a meal

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