

THE OTHER WINE Co.



SAVAGNIN No. 2 FLEURIEU

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

Climate | Cool and elevated with high winter rainfall and long ripening periods.

Vineyard | Fruit is taken from the Mosquito Hill Vineyard in the Mount 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.

Winemaking | This non-vintage wine comprises material from the 2022 (60%) and 2021 (40%) vintages. Savagnin was fermented in a neutral oak to create a base wine onto which three strains of flor yeast were introduced. The wine was aged for 18 months (2022) and 40 months (2021) respectively, before blending. The wine was bottled in late 2023.

Nose | Orange rind, spiced honey, creamy lemon butter and olive brine. Still with the youthfulness from the younger wine, but a depth and complexity brought by the older 2021 vintage.

Palate | Cashew, cinnamon spice, Sicilian olive and creamed honey. White nectarine adds juiciness and fleshiness. There is a pithy, briny character which lengthens and enlivens the palate. Mouth-watering and complex.

Alcohol | 13.5%

Drink | Ideal drinking now - before, during or after a meal.

BY MATT LARGE AND TEAM