



2025 Filius Sauvignon Blanc

An expressive, sophisticated Margaret River Sauvignon Blanc with vibrant fruit, enticing minerality and subtle savoury undertones.

APPEARANCE

Very pale straw with a light golden green tinge.

NOSE

A clean, elegant nose of pear, lemon blossom, a hint of jasmine and fresh white bread.

PALATE

A lovely, bright palate with a crunchy Nashi pear texture, finishing fresh and dry with lingering notes of tinned peach and pear.

WINEMAKER COMMENTS

Margaret River's relationship with Cabernet Sauvignon is so strong that it makes sense one of its parent varieties would thrive in similar soils and environment. Ripe Sauvignon Blanc in Margaret River, is aromatic but not overt, carrying elegant savoury tones. Refined winemaking techniques have further developed the exciting complexities inherent in the fresh, aromatic and structured fruit of our Sauvignon Blanc. A small portion of the wine fermented entirely on skins helps to broaden and bring structure to the palate, while some fermentation in French oak adds further texture and depth. A small proportion of wild fermentation enhances the expression of true vineyard character, as seen in our parent Premier wines, giving the wine a more savoury, solid core. This pretty, light yet complex Sauvignon Blanc is designed to be enticing but not outlandish.

VINTAGE DESCRIPTION

The 2025 vintage in Margaret River was a beautifully moderate season, shaped by precision and patient harvest timing. After a delayed onset of winter rains, August saw record rainfall, followed by a dry spring and summer. Average growing season temperatures aligned closely with 2021 and 2022, creating healthy conditions. The effects of the previous vintage's early, dry conditions were still evident, with some vines showing uneven growth and reduced vigour. White harvest commenced on 6 February, spanning four weeks. Precision was key, as patience allowed the fruit to achieve balance in flavour, acidity, and sugar. Sauvignon Blanc thrived, benefiting from well-structured canopies and steady ripening, which contributed to excellent flavour development. Yields met or exceeded expectations, and fruit quality was outstanding across all sites.

VARIETIES

100% Sauvignon Blanc

HARVESTED

16 February - 6 March

PRESSING

Air bag pressed

Full skins component basket pressed

JUICE TURBIDITY

Full skins fermentation as well as light cloudy juice fermentation to tank and barrels. 250 NTU average.

FERMENTATION

88% Direct pressed and juice racked to stainless steel tank, barriques, puncheons and foudre, 12% fermented on full skins in an open fermenter.

FERMENTATION VESSEL

32% Stainless steel tank

56% French oak barriques, puncheons and foudre

12% Open fermenter

MATURATION

32% Stainless steel tank

68% French oak barriques, puncheons and foudre (French oak, 100% old)

5 months

BOTTLED

October 2025

TA 5.9g/L PH 3.32

MALIC ACID 2.15g/L

RESIDUAL SUGAR 2.6g/L

ALCOHOL 13%

VEGAN FRIENDLY No

CELLARING Fresh on release, to 5 years