

FOUR SISTERS

VINEYARD

SAUVIGNON BLANC | 2021

Four Sisters' romance with the grape began in the mid-90s. Inspired by his four beautiful daughters, renowned Australian winemaker Trevor Mast set about creating a wine that was stylish, sophisticated and modern.

His eldest daughter Daliah, an emerging artist, wished to contribute by designing the label. The dramatic silhouette she created became the obvious centrepiece and the Four Sisters brand was born.

TASTING NOTES

Vibrant passionfruit, gooseberry and lemon citrus flavours on the nose and palate with a fresh, crisp finish.

BEST CONSUMED

Now - 2025

FOOD RECOMMENDATIONS

Chilled Sauvignon Blanc pairs beautifully with seafood but particularly enjoyable with natural oysters or freshly made sashimi and sushi.

WINEMAKING

This fruit is sourced from our certified organic vineyard in Toolamba, Central Victoria and machine harvested during the night time to utilise the cooler temperatures. Carefully selected organic yeast strains were utilised and fermentation was held at low temperatures in stainless steel for the maximum retention of primary fruit flavours. Plant-based proteins were used for clarification thereby making this wine 100% vegan.

VARIETAL COMPOSITION

100% Sauvignon Blanc

ALCOHOL

12.5%



MADE WITH *Organic* GRAPES

