



PAUL WALLACE

FAMILY WINES

PRODUCT INFORMATION

The Nix Sauvignon Blanc Noble Late
Harvest 2025

100% Sauvignon Blanc

Harvest Date: End April 2025

Release Date: September 2026

FOOD SUGGESTIONS

Cheese boards or cheesecake
topped with gooseberries or
granadilla.

AWARDS & ACCOLADES

None entered yet



'THE NIX' NOBLE LATE HARVEST 2025

WINEMAKER'S NOTES

Named after Paul's wife, Nicky, who is partial to a Noble to round off a fine meal, this wine possesses both charm and backbone – two of Nix's personal traits. It flaunts layers of dense apricot and tangerine fruits, with a hint of almond and star anise. An invigorating fruity acid adds backbone and structure to this fourth release of the Paul Wallace "The Nix" Noble Late Harvest.

Serve well chilled. It's the perfect accompaniment to a cheese board (try it with ginger biscuits and a creamy blue cremenzola cheese) or cheesecake topped with gooseberries or granadilla. Add a dash to your fruit salad or drizzle over your vanilla bean ice cream, if you dare.

WINEMAKING

The Sauvignon Blanc grapes were naturally infected with the *Botrytis cinerea* fungus and harvested at 31.6° balling. Whole bunch pressed, fermented cold followed by maturation in a 4th fill French oak 500L barrels for a period of 12 months. The wine was filtered and bottled with minimal intervention to best maintain its aromatic profile.

TECHNICAL ANALYSIS

Alc.11.3 % | RS 93.1 g/l | TA 8.2 g/l | pH 3.05



AGEING POTENTIAL: UNTIL 2033+

WINE OF ORIGIN: ELGIN