



WINEMAKING

The grapes for this wine were sourced from our friends in the famed Coonawarra region in South Australia. Harvested when the flavours were most aromatic with good acidity, the grapes were crushed and pressed without delay. The juice was fermented at cool temperatures to maintain the fresh vibrant fruit character. After fermentation the wine was filtered to remove the yeast, helping to maintain the clean fresh flavours of the Sauvignon Blanc grape.

TASTING NOTES

Colour: Brilliant light straw with slight green hue.
Nose: Fresh vibrant aromas of gooseberry, citrus, and herbaceous notes.
Palate: The 2010 Sauvignon Blanc is clean and fresh with fresh acidity, the palate has great length of flavour; is mouth fulling, vibrant and flavourful. Flavours of gooseberry, passionfruit, lemon/lime and pineapple full the palate.

WINE ANALYSIS

Alc/Vol: 13.0%
Acidity: 6.1 g L-l
pH: 3.16

CELLARING

This wine is best enjoyed now, well chilled.