

# SAUVIGNON BLANC

tasting notes



GRAPE VARIETY	100% Sauvignon Blanc
VINTAGE	2009
OAK MATURATION	None
TYPICAL ANALYSIS	13.5% Alc/Vol
RELEASE DATE	September 2009
PEAK DRINKING	Drink now - 2012
FOOD MATCHES	Try with mild curries or Thai stir fry.

COLOUR	Pale green / Straw
AROMA	Fresh Tropical fruit on the nose. Passionfruit and guava lead the way with some darker blackcurrant adding depth.
PALATE	This wine starts big with an explosion of ripe juicy tropical flavours matched by seamless acidity. A dry lemon sherbert finish completes a balanced and refreshing Margaret River Sauvignon Blanc.

winemaker comments

## VITICULTURE

A combination of fruit hand picked from the open lyre trellis "Home Block" Vineyard and other Yallingup vineyards went into this Sauvignon Blanc. The 2009 vintage was another classic year for white grapes in Margaret River. Our Sauvignon Blanc was picked in two parcels with the last pick showing more excellent perfumed floral character. Moderate sugar levels and good natural acidity have ensured the superb varietal character in the fruit has been well preserved.

## WINEMAKING

The hand-picked fruit was held in cold storage overnight to eliminate the need for must chilling once the fruit had passed through the crusher. As always, a small portion was held on skins in the press for several hours to increase palate weight and texture. Cool stainless steel fermentation using two strains of yeast provided blending options prior to finishing the wine.

## STORAGE / BOTTLING

Bottled under screwcap into a premium burgundy bottle in July 2009. For the first time we have packaged our Sauvignon Blanc with the premium label and bottle to bring it in line with our Chardonnay, Cabernet Sauvignon and "Home Block" Shiraz. This elevation reflects our belief that the style of Sauvignon Blanc we are producing has great complexity and depth and will cellar well for 2-3 years.



  
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