

SAUVIGNON BLANC

tasting notes



GRAPE VARIETY	100% Sauvignon Blanc
VINTAGE	2010
OAK MATURATION	4 months in one year old French Barriques
ALCOHOL	13% Alc/Vol
RELEASE DATE	October 2010
PEAK DRINKING	Drink now - 2013
FOOD MATCHES	Try with mild curries or Thai stir fry.

COLOUR	Pale green / Straw
AROMA	A slightly more serious style showing clean and focused characters of citrus, nettles, dried herbs and flint, with a touch of smoke adding complexity from partial barrel fermentation in one year old oak barriques.
PALATE	A fuller style that has great texture and freshness with dried herbs and citrus at the forefront. The wine finishes long and clean with lingering herbaceous characters and mineral acidity.

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 2010 vintage was marked by a couple of heat spikes in January and February that caused severe sunburn in some vineyards. Our Sauvignon Blanc was spared any serious damage due to an East-West row orientation limiting afternoon sunlight on the berries. 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. Cool stainless steel fermentation using two strains of yeast provided blending options while half the wine went to one year old French barriques for ferment and storage until July. The final blend was put together in August 2010.

STORAGE / BOTTLING

Bottled under screwcap into a premium burgundy bottle in September 2010. After elevating the Sauvignon Blanc to the 'Premium' status within the Forester range in 2009 we have further increased the structure and complexity of the wine in 2010 through partial barrel fermentation and storage on lees.



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