



2009 *Sauvignon Blanc*

Tasting Notes

Wine Notes

Harvest, Hand harvested April 7, 2009

Harvest 4.131tonnes, Yield 1.9kg/vine, Brix 23.0

Pale straw in colour with lifted aromas of passionfruit and guava with hints of fresh green beans. A rich palate of tropical fruits and gooseberry blend beautifully with a crisp, zesty finish. We recommend matching with a favourite seafood dish, or anything with a hint of spice.

Fermentation

Whole bunch pressed. Fermentation was slow over 35 days in cool conditions. 100% stainless steel fermentation.

Bottling

Bottled in one lot under screw cap on July 6, 2009

R.S. 5.5g/L T.A. 7.1g/L pH 3.2 Alcohol 12.9%

Peak Drinking

2009-2011

Serve

Lightly chilled

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