



Tasting Notes

2008 Sauvignon Blanc

Appearance

Pale green straw colour.

Bouquet

Spicy aromatic citrus blossom with lemongrass and wattle flower.

Palate

The clean entry with a sweet juicy textural palate showing a creamy mid palate with tropical gooseberry and melon flavours with a clean and crisp zesty finish.

Winemaking

This was a warm growing season with an early ripening in mid summer. The

grapes ripened well with subtle delicate flavours while retaining natural acidity.

The grapes were harvested from our two McLaren Vale vineyards: The Fox Creek Cellar Door vineyard contributed musky herbaceous and citrus characters and our vineyard near Willunga gave intense gooseberry flavours for another fruit dimension. A cool fermentation in stainless steel tanks for 3 weeks retained the grapes best characteristics.

Ageing

This wine will retain fresh fruit characters for the next year. This wine is made to be enjoyed whilst it is young.

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

Alc. /Vol.

11%

Press Reviews

“... fresh and herbaceous with kiwi fruit and orange blossom with passionfruit and pineapple on the palate. Ideal for a pre-dinner drink on a warm evening.”

***Mount Barker Courier, Ross Noble,
18/08/2009***