

FROM THE SOILS OF McLAREN VALE™



FAMILY

Sauvignon Blanc

APPEARANCE

Pale gold.

BOUQUET

Classically varietal; leafy aromas of lantana, floral and blossom perfume, hints of golden peach, kiwi fruit.

PALATE

Green herbs, pineapple, golden peach, orange, lemon zest.

ALCOHOL

12.5%

AGEING POTENTIAL

This wine is suited for early drinking and will retain fresh fruit characters for the next couple of years, it is made to be enjoyed whilst it is young.

VINTAGE

2016

WINEMAKING

Vintage 2016 was a warm and the fruit ripened with steady flavour development in early February. Good canopy architecture ensured that the desired flavour intensity and purity was achieved while still maintaining moderate sugar levels. The older and younger sections of the Fox Creek Cellar Door vineyard were harvested on February and respectively.

The older section provides the herbaceousness, perfume and citrus characteristics while the younger section contributes tropical fruit and mid palate weight. The wine underwent cool fermentation in stainless steel tanks for 2 weeks with 2 different yeast strains in order to express the grapes natural characters and enhance the structure of the wine

WINEMAKERS

Scott Zrna and Ben Tanzer.