



2011 Sauvignon Blanc

Appearance

Pale gold.

Bouquet

Classic aromas of kiwi fruit, lime and lantana, honeydew melon and musk with a leafy herbaceous edge.

Palate

Mango and Kaffir lime, kiwi fruit and pineapple characters fill a generous and rich mid palate, that lingers in the mouth with great length and persistence.

Winemaking

2011 had a cool ripening season, with harvest occurring a couple of weeks later than usual. Although the grapes took their time achieving flavour ripeness, the moderate temperatures allowed the preservation of the flavour intensity and retention of good natural acidity.

The grapes were harvested from two individual McLaren Vale vineyards: The Fox Creek Cellar Door vineyard contributes the musk and citrus characters and the other vineyard near Sellicks Hill provides the herbaceousness and kiwi fruit characteristics. A cool fermentation in stainless steel tanks for 2 1/2 weeks with 2 different yeast strains expressed the grapes natural characters and enhance the structure of the wine.

Alcohol

12.9% by volume

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Ageing potential

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

Awards

Top 40 Best Buys, Winestate Magazine March/April 2012

