



2012 Sauvignon Blanc

Appearance

Pale Straw.

Bouquet

Classic aromas of leafy tomato vine, kiwi fruit, passionfruit and capsicum.

Palate

White nectarine, hints of apricot and honeydew melon characters fill a luscious front and mid palate, these flavours persist in the mouth before finishing with great length and crisp, balanced acid.

Winemaking

2012 had a moderate ripening season, with harvest occurring on the last day of January and then the first week of February. Although the grapes achieved flavour ripeness earlier than usual, the moderate temperatures allowed the development and preservation of the wines richness and flavour intensity.

The grapes were harvested from two individual McLaren Vale vineyards: The Fox Creek Cellar Door vineyard contributes the fruit and mid palate weight 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

Alc. 12.9 % by vol.

Viticulture

Nick Wiltshire

Winemakers

Scott Zrna & Ben Tanzer

Ageing potential

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

Awards

Top 40 Best Buys, Winestate Magazine July / August 2013

