



## 2013 SAUVIGNON BLANC

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### **Appearance**

Pale Gold.

### **Bouquet**

Classic aromas of lantana, citrus blossom, kaffir lime and lemon zest.

### **Palate**

Grapefruit, hints of rockmelon and fresh lime juice characters fill a luscious front and mid palate, these flavours persist in the mouth before finishing with great length and crisp, balanced acid.

### **Winemaking**

2013 had a warm ripening season, with harvest occurring on the last day of January through to mid February. The grapes achieved flavour ripeness earlier than most years, the warm ripening conditions allowed the development of powerful but fresh flavours that balance the wine's richness and 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 citrus characteristics. A cool fermentation in stainless steel tanks for two weeks with two different yeast strains expressed the grapes natural characters and enhance the structure of the wine.

### **Alcohol**

13.4% 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.

