



2014 SAUVIGNON BLANC

APPEARANCE

Pale gold.

BOUQUET

Classic aromas of lantana, citrus blossom, kaffir lime and lemon zest with hints of golden peach, rockmelon and pineapple.

PALATE

Grapefruit, white nectarine, golden peach 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

2014 had a mild ripening season and moderate yields with harvest occurring on the last day of January through to early February. The grapes achieved flavour ripeness on the early side, the mild ripening conditions preserved the aromatics and allowed the development of fresh fruit flavours that balance the wines rich mouthfeel 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

12.5 % by volume

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.

