



## **Tasting Notes**

### **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.