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TASTING NOTES

Sauvignon Blanc 2008

Summary:

A classic example of this variety which is ideally suited to the cool grape-growing region of Sunbury. Exhibiting gooseberry and lime characters, this wine is the perfect partner for light seafood dishes, but is just as appealing as a fresh easy drinking aperitif.

Details:

Pale straw in colour with a touch of green, this wine has lively lime and melon with a touch of fresh herbs on the nose. These characters follow through on the palate along with gooseberry and lemon. The palate is soft and persistent with a clean finish.

While there are green herbal notes, this is not a New Zealand style herbaceous gooseberry Sauvignon Blanc. This wine is softer and juicier and more of a well balanced food wine. It is designed to drink young and fresh, but will cellar for 1-2 years, developing a more honeyed character.

A perfect wine for enjoying on warm evenings at the seaside, or lazy afternoons when you should really be doing something more useful like your tax return.

Food Matches:

King George whiting, garfish, and other delicate white fish, asparagus, light summery cuisine.

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| Origin: | Rockbank, Victoria. |
| Blend: | Sauvignon Blanc 100% |
| Viticulture: | Vines planted in 1997 and 1998. Vines spur-pruned and vertical shoot positioned. |
| Vintage: | A warm dry spring ensuring good vine and berry development led to a hot summer with an early ripening and hence another early harvest. Cool weather at the end of February was ideal for achieving excellent flavour development and balance. Picked 26-27 February. For the first time, grapes from our younger plantings were included in the blend. |
| Winemaking: | Hand picked grapes were crushed and pressed; free-run juice only was settled and then fermented at low temperature. After a long fermentation the wine was then cold-settled to clarify. After racking to remove yeast lees, the wine was then stabilised, fined and filtered. |
| Winemaking: | Hand picked grapes were crushed and pressed at low temperature. Free-run juice only was used, ensuring maximum quality. After settling the clear juice was fermented in stainless steel tanks at low temperatures to retain fruit characters. |
| Bottled: | May 2008. |
| Alcohol: | 12.5 % Fined with the aid of milk products and traces may remain. Contains sulphites. |
| Ageing Potential: | 1-2 years. |