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TASTING NOTES

Sauvignon Blanc 2011

- Summary:** A classic example of this variety which is ideally suited to the cool grape-growing region of Sunbury. Exhibiting passionfruit 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 passionfruit, melon, and lime 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.
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.
- Origin:** Plumpton, 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. A record spell of three days over 40°C in late January severely sunburned and dried out the grapes growing on the western side of the vines; these grapes were excluded from picking to maintain quality. Cooler weather at the end of February was ideal for achieving excellent flavour development and balance. Picked 19 February - 7 March in 4 batches. Early flavour development at low sugar levels (10.7-11.2Bé at harvest)
- Winemaking:** xxxxxxxxxxxx
- Bottled:** August, 2011.
- Alcohol:** 11.5% Contains sulphites.
- Ageing Potential:** 1-2 years.