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TASTING NOTES

Sauvignon Blanc 2010 'Artigiano'

Details:	A complex, slightly funky wine, made in a more textural tone than previous years. Showing lovely citrus, melon and lychee, with hints of tropical fruit and green herbal notes on the nose. A creamy, more round style on the palate, with a finish and structure that lingers on and on.
Origin:	Sunbury, Victoria,
Blend:	100% Sauvignon Blanc
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 warm to hot summer. Cooler weather with some nice early February rains, meant that the vines accumulated good flavour and ripe characters.
Winemaking:	Vineyard blocks were picked as individual parcels and crushed and left macerating on skins in the press for 5hrs. Solids were taken on racking for ferment in stainless steel vats. Assemblage of parcels was determined then settled and matured on gross lees for 3 months before bottling in July.
Alcohol:	12.5%
Ageing Potential:	Enjoy now, or cellar for 2-3 years