

# SUNBURY 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.
- Origin:** Sunbury, 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 %
- Ageing:** 1-2 years.



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