



2008 SAUVIGNON BLANC



INTRODUCTION

With back to back Hyatt Advertiser Wine Awards in 2006 and 2007 for our Sauvignon Blanc the highly anticipated 2008 has quite a reputation to uphold. This release lives up to our expectations and exhibits what we believe should be expected from one of the Adelaide Hills leading Sauvignon Blanc producers.

The Sauvignon Blanc was harvested over two days in the cool of morning, on the 12th and 13th of March, when it displayed the desired flavour ripeness. A wonderful array of fruit flavours, ranging from sweet tropical fruits through to the fine crisp flavours of snow peas was evident and sections of the vineyard were harvested separate to showcase their individual flavour profiles.

Alluring and stylish, the tropical fruit aromas lead you into the seductive palate with elegant fruit flavours courting the lively acidity, trademarks of this 'savvy' variety.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

Each parcel of fruit was destemmed, crushed and chilled prior to gentle airbag pressing with the free run fractions maintained separate, highlighting the individual fruit flavours. All fermentations were run cool, with strict temperature control enabling the retention of the Sauvignon Blanc fruit character. After extensive blending trials, each individual component was chosen for the exceptional flavour components they contributed to the final blend.

MATURATION/BOTTLING

Bottled under Stelvin Lux Closure, ensuring freshness and product consistency.

CELLARING

Designed to be enjoyed early and best consumed within 36 months

TECHNICAL DATA

Alc/Vol 13.0%
TA 6.35
pH 3.28
R.S. 3.4 g/L

