



MARGARET RIVER

## SAUVIGNON BLANC 2007

BLEND—100% Sauvignon Blanc

### TASTING NOTES

The aroma is vibrant and pure. An alluring array of fruit flavours are on display, featuring quince, passionfruit, rock melon, nectarine and pink grapefruit. The flavours continue through to the palate where they are supported by a gentle acidity. The palate has a wonderful balance, a fine structure and delicate texture.

### WINEMAKING NOTES

The 2007 vintage was marked by a combination of an early flowering, a mild spring, lower than average yields and some very hot nor-easterly winds. The result was the earliest vintage on record and rapid, but strong, flavour development, and surprisingly good natural acidity. After much attention to detail in the fruit picking and pressing stage, this wine is fermented in 100% stainless steel at cool temperatures using select yeasts. Very simple wine making ensues thereafter to ensure that as much elegance and fruit are retained. Bottled in August 2007.

### WINEMAKING DATA

Sugar level at picking: 12.0 -12.5 baume

Wine pH: 3.25

Wine Titratable Acidity: 7.4g/l

Wine Residual sugar: 0.28g/l

Alcohol: 12.5%

WINEMAKER—Will Shields

### ACCOLADES

#### TROPHY & GOLD

International Wine Challenge 2008  
“Best Australian Sauvignon Blanc” Trophy

SILVER

The Royal Perth Wine Show 2007

SILVER

Macquarie Margaret River Wine Show 2007

SILVER

Royal Adelaide Wine Show 2007

Bronze

QANTAS Wine Show of WA 2007

Bronze

Macquarie Bank Sydney Royal Wine Show 2008

Bronze

Royal Queensland Wine Show 2008

90/100

James Hallidays 2009 Wine Companion

(4.5 glass rating) “Has more tropical, passionfruit and gooseberry aromas and flavours than many others from the vintage. Screwcap. 12.5% alc. Cellar to 2010.”

★★★★☆

Winestate Annual Edition 07/08

“Nose is a complex concoction of stinging nettles, green lime and herbs, with a touch of smoke. Palate shows lovely herbal/peppery fruit intensity with plenty of acid persistence.”

Review

Ray Jordan’s Guide to Wine 2008

“Tasted as a tank sample and not rated. Looks very promising with stacks of vibrant crunchy intensely flavoured fruit. Has some real zip and will be a beauty.”

