

SAUVIGNON BLANC 2010

Blend: Sauvignon Blanc 100%

Tasting Notes

This wine opens with a hint of herb, aromas such as rocket and tomato leaf, following this are the deeper fruit aromas of ripe pear, gooseberry, custard apple. There will also be some confectionary fermentation esters present in the first 6 months. The palate is very impressive with a solid core of complex fruit bound together by a soft but effective acidity. The wine has good length, balance and a very clean finish.

Winemaking Notes

Warm days and warm nights at the end of February and the beginning of March prompted a rapid acceleration of sugar levels in the white varieties. Acid levels remained high as well suggesting a concentration effect from the warm weather rather than typical physiological ripening. There was a net benefit for the wine with no additions of Tartaric acid required in the winemaking and importantly a high level of aromatics and fruit power. The picking window for Sauvignon Blanc was especially small this year with all our Sauvignon Blanc being picked consequently over 4 nights. Harvesting was undertaken in the pre-dawn cool to minimise oxidation and flavour loss, followed by gentle pressing of chilled grapes. The resulting juice was fermented using selected aromatic yeasts. The winemaking thereafter was fairly simple, with no oak used and an emphasis on retaining and highlighting the purity and expression of the vineyard.

Winemaking Analysis

Baume at Picking: 12.1 – 12.5

Alcohol: 13.5

Residual Sugar: 0.99

Titrateable Acidity: 6.8

pH: 3.22

Winemaker: Will Shields

ACCOLADES

GOLD	National Wine Show of Australia 2010
Silver [Best in Class]	International Wine & Spirit Competition 2010
Silver	Royal Sydney Wine Show 2011
Silver	Royal Adelaide Wine Show 2010
Bronze	Qantas Wine Show of WA 2010
Bronze	Decanter World Wine Awards 2011

90 / 100 eRobertParker.com, Lisa Perrotti-Brown MW, Oct 2010

Revealing a moderate intensity of grapefruit and lemon/lime aromas, the 2010 Sauvignon has an appealing herbaceous and floral undercurrent. The medium bodied palate is a little greener than the nose giving just enough citrus flavors to counter the high acidity. It has a good long finish. Drinking nicely now, it should keep to 2013.

