

## 2009 SAUVIGNON BLANC

Our aim is to produce a well flavoured, crisp & dry Sauvignon Blanc with the attractive fruit characters typical of the variety and designed for current drinking.

For the 2009 vintage, we sourced Sauvignon Blanc grapes from vineyards in WA's Great Southern region. Most was grown in Mt Barker with some fruit from nearby Frankland as well.

The '09 vintage was again a kind one for the grape grower with very good conditions during the growing season followed by a fine ripening period.. As in previous years we like to pick over an approximate 2 week period; the earlier picked fruit for it's crisp and grassy fruit characters, with the balance of the fruit, picked slightly later, contributing the tropical fruit flavours and gives the wine its palate weight.

Only the free run juice was used which was then tank fermented at cool temperatures to retain all the fruit flavours.

### AROMA

This wine has a clean, fresh & fruity aroma, typical of cool climate Sauvignon Blanc. It has delicious fresh tropical fruit characters balanced with a subtle herbaceousness. It shows delicate passionfruit and melon like characters. Yum.

### PALATE

This wine has very clean tropical and citrus fruit flavours. It has good palate weight and mouth feel with an attractive zestiness that gives the wine its excellent persistence of flavour and its clean, crisp finish.

### CELLARING

This is definitely a wine to drink now and over the next 12 months. Serve chilled with just about anything.

