

MOUNT TRiO

Wines of the Great Southern
WESTERN AUSTRALIA

2012 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 2012 vintage, we sourced our Sauvignon Blanc grapes predominantly from the Great Southern (from Frankland and Mount Barker) with smaller parcels from Margaret River and Pemberton; the 2012 is a real Western Australian wine! We had a relatively fine season in 2012 without too many hot days so the vines developed some well flavoured fruit; clean and disease free. We picked over a 10 day period from early to mid March; we like to get a balance between the crisp herbaceous characters of the early picked fruit with the more tropical fruit flavours from the riper fruit.

Only the free run juice was used and fermented at cool temperatures (around 12C) with a neutral yeast to maximise all the natural fruit flavours from the grapes.

AROMA

The nose is initially quite restrained for a Sauv Blanc but opens up to the gorgeous tropical fruit and delicate herbaceous flavours characteristic of the variety. Has aromas of stone fruit and gooseberry with some floral overtones.

PALATE

This is a dry though delicately fruity wine. It has lovely palate weight and gorgeous, crisp melon fruit flavours with good lemony, citrus overtones which give this wine good length of flavour. Has a good clean acid finish so can be enjoyed as an aperitif or serve well chilled with just about anything.

CELLARING

Not for long term cellaring, just keep until it's cold enough and enjoy!



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