

## Sauvignon Blanc 2007



**Colour:** Green straw with brilliant clarity

**Aroma:** A highly aromatic and pungent wine showing green, grassy, and hints of pear characters

**Palate:** A classic Sauvignon Blanc with herbal characters complemented by lemon and citrus. A touch of tropical fruits appear on the mid palate fruit and racy acidity give a clean, fresh finish with excellent length.

**Cellaring:** Consume this wine while it is youthful and zesty

### Vintage Descriptions

The 2007 vintage was hot and dry, outstanding fruit was seen from throughout the region. Due to favourable weather conditions throughout the growing season, disease was controlled.

### Winemaking Information

Numerous parcels of fruit, mostly from Mt Barker and Frankland, were harvested at varying ripeness. Preservation of the intense aromas and flavours was of high importance and oxidative processes were eliminated. Only free run juice was used for this blend and the slow, cool ferments were closely monitored. The wines were then stabilised, filtered, lightly fined with skim milk and then blended to obtain the most aromatic and complex wine possible.



**Fruit Source:** Great Southern 98%, Margaret River 12% ,  
Pemberton 8%, Blackwood Valley 2%

**Blend:** 88% Sauvignon Blanc, 12% Semillon

**Fruit Maturity:** A range of fruit ripeness was utilised from 11 to 12.0 Be`

<b>Wine Specifications:</b>	pH: 2.97	TSO2:	129.1mgL-1
	T.A.: 8.1gL-1	Alcohol:	12.5% v/v
	FSO2: 28.0mgL-1	Residual Sugar:	2 gL-1

