



VINEYARD SELECT

2011 ADELAIDE HILLS SAUVIGNON BLANC

REGION:

Adelaide Hills, South Australia

VITICULTURE & WINEMAKING:

The 2011 Vintage was mild; without heatwaves but with semi-regular rainfall to keep the grapes fresh and juicy. This mild year has been great for aromatic varietal expression and has allowed us to harvest the fruit with excellent flavour intensity. The vigorous Sauvignon Blanc really benefited from this mild and even growing season which lead to a juicy natural acidity contributing to excellent palate weight and flavour persistence overall.

These grapes come from the high, cool southern zone of the Adelaide Hills. The southerly winds drift in off the ocean keeping the region much cooler than the lower lying vineyards in the western zone.

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling, filtration and bottling at the Angove winery.

WINEMAKERS' NOTES:

Bright pale white and green, this wine shows the hallmarks of its region with blackcurrant leaf, freshly cut grass and a touch of aromatic passion-fruit evident on the nose. The palate is vibrant and fresh with tropical fruit and citrus leaving the wine refreshing and long on the finish.

TECHNICAL:

Varieties:	Sauvignon Blanc
Alcohol:	12.5% alc/vol
Total Acidity:	7.2 gms/l
Residual Sugar:	3 gms/l