

2011 sbs

*sbs + food + friends =
the perfect equation!*

Sauvignon Blanc and Semillon have been combined to produce **sbs**, an approachable and versatile fresh white blend with a complex yet balanced structure. It's a traditional white blend, partially fermented in French oak barrels, that harmoniously combines to create a refreshing and intriguing wine. The cool 2011 vintage has meant that it displays beautiful natural acidity with fabulous fruit sweetness. Sauvignon Blanc holds up its end of the bargain by including vast aromas of passionfruit, fresh cut grass and lemongrass. The Semillon contributes in typical form a flinty, lemon, lime finish, while the soft balanced oak gives subtle orange blossom and spicy flavours. A bold and complex wine with long lasting acidity

Michael Gruetzner and the vineyard crew grew the grapes.
Sandrine Gimon and Amelia Anderson head the team that made the wine.

What we love to eat when enjoying this great wine

Stuffed roast chicken, leek and gorgonzola pie, lobster sandwiches and vanilla panacotta.

For more clever food matching ideas visit www.mc2.com.au



Interesting facts

Cellaring Great now

Varieties Sauvignon Blanc, Semillon

Region 100% Coonawarra

Harvest dates 7th March—24th March 2011

Bottling November 2011

Analysis 12.0% Alc/Vol,
TA: 8.2g/L, pH: 3.3, VA: 0.5g/L

Oak Handling A portion of this wine was partially fermented in barrel and then spent eight months in oak with regular lees stirring

