

BAREFOOT WINE



2015 SAUVIGNON BLANC

Vineyards

The fruit was machine harvested and selected from vineyards in the Riverland, Sunraysia and some cooler regions of South Australia. Parcels were carefully selected from various soil types and trellis systems to balance the style and flavour profile to produce a harmonious wine.

Harvest

The summer was relatively mild apart from a few hot spells in mid-summer. However there was enough rainfall to regenerate the soil and the vines responded with fresh, fruit forward flavours.

Winemaking

The fruit was crushed, de-stemmed and immediately clarified. Fermentation followed after inoculating with selected yeast strains. Fermentation lasted for 2 weeks. Post fermentation the wine was racked off the ferment lees and remained on light lees until blended.

Taste Profile

The 2014 Barefoot Sauvignon Blanc has a pale straw complexion with vibrant green tints. Gooseberry and Kiwi fruit notes provide a fresh fruity aroma. The wine has a light body with crisp apple and tropical fruit characters. This wine is best served chilled for refreshing Summer drinking.

Finished Wine

Varietal Content: 96% Sauvignon Blanc, 4% other white wines

pH	3.15
RS	3 g/L
TA	7.00g/L
VA	0.25g/L
ALC	12.3 %