

2015 Sauvignon Blanc

Aroma:

Ripe tropical fruits and gooseberry.

Palate:

Passionfruit, gooseberry and spice.

Comments:

Flavour profiles toward the riper spectrum yet still showing the obvious Sauvignon Blanc heritage. The ripe fruit, textured palate from the skin contact, and natural acid provide volume and length. The oak impact is almost imperceptible providing nuances of interest and adding phenolics to the textural component.

Viticulture:

Grown on a north-facing bank of the Derwent River this 22-year-old cool-climate vineyard just 20kms north of Hobart continues to achieve very high standards. The soils are permeable loams over limestone with a climate ideal for delicate wine grape production

Winemaking:

Made from 100% Sauvignon Blanc hand-picked, then skin soaked under inert gas for 6 hours. The juice was fermented in 100% new oak, moved to tank after 3 weeks, lightly finned, filtered and bottled

Picking Date	April 2015
Bottling Date	July 2015
Yield	8t/ha
Alcohol Content	13.2%
pH	3.3
Ta	6.2g/l
Residual Sugar	2.4g/L

