

SIXTY Spokes

Each Sixty Spokes wine draws its sophistication from the complex fruit flavours generated by the cool climate growing conditions.

Made from low yielding grapevines grown in our ancient volcanic soils at an elevation of 550 metres in the rolling hills of the Central Ranges of New South Wales.

This elevation and the long cool ripening period produce wines with complexity, elegance and finesse. Due to our cool climate winemaking the Sixty Spokes wines make the perfect food match.



2014 SIXTY SPOKES SAUVIGNON BLANC SEMILLON

BLEND: 90% Sauvignon Blanc, 10% Semillon

REGION: Central Ranges, NSW

HARVEST: Mid - Late February 2014

WINEMAKING: Sauvignon Blanc: Vinified from three separate parcels, picked at different baume levels and from different vineyard blocks for varietal characters. Clarified following pressing and cool fermented separately.

Semillon: Following crushing the juice was pressed straight off before clarification and cool fermentation. Post ferment the wines were racked off lees and the individual parcels were then blended, stabilised and prepared for bottling.

BOTTLED: May 2014

WINEMAKER: Debbie Lauritz. B Ag. Sci. [Oen]

APPEARANCE: Pale straw with green edges.

AROMA: Lifted & aromatic, notes of crushed pineapple & passionfruit.

PALATE: Ripe tropical fruits notes, bright acidity on the palate keeps the wine tight & fresh with good palate length and a crisp finish.

SERVE WITH: This wine makes an ideal accompaniment to seafood, salads or light chicken dishes.

WINE ANALYSIS

ALCOHOL: 12%

PH: 3.17

ACIDITY (G/L): 6.09

RS (G/L): 1.00