

2006 Sauvignon Blanc

The fruit for our Sauvignon Blanc was sourced from a group of vineyards in different sub-regions of the cooler Upper Yarra Valley, with the aim of introducing complexity through subtle flavour differences from the different sites.

Flavour was the determining factor in harvest selection. A variety of winemaking techniques were utilised to add complexity to this wine. The majority of the fruit was picked in the cool of early morning to preserve fresh fruit flavours and natural acidity. The grapes were then pressed to tank, settled for one day prior to racking the unclarified juice to fermentation, thereby adding structure and texture to the wine's mid-palate.

The other technique employed (to approximately 20% of the wine), was whole-bunch pressing and natural fermentation in larger format barrels – hogsheads and puncheons. Wines produced this way were fermented at warmer temperatures and typically produce wines with spice, burnt match and riper tropical overtones. Following fermentation, this wine remained on yeast lees for seven months, during which time it was regularly stirred to increase lees contact and enhance complexity. To preserve its crisp acidity and length of palate, malolactic fermentation was not encouraged. Following blending and a light fining, the wine received a single filtration prior to bottling.

Appearance

Pale straw with a green hue.

Nose

This wine is bursting with guava, gooseberry and citrus aromatics with hints of blackcurrant and Asian herbs (Thai basil). The use of solids fermentation in French oak also contributes complex aromas of spice and flint.

Palate

Fresh and lively with lifted guava characters and a rich, textured middle palate. A refreshing natural acidity adds structure and balance and gives the wine a long, mineral finish.

Oak treatment

20% of the final blend spent 7 months in a combination of French oak puncheons and hogsheads.

Alcohol content

13.0% ALC/VOL.

Cellaring

Best enjoyed in its youth, however the closing seal of this bottle will allow the wine to develop further complexity over the next 3 years in the bottle, with careful cellaring.

Food match - everyday

Freshly shucked Oysters, lime & Black pepper.

Food match – special occasion

