

CAMBRIDGE CROSSING

SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Sauvignon Blanc ex South Australia

HARVEST DATE:

January & February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The growing season began after excellent late winter and early spring rains had replenished the soil profiles. Mild weather at flowering lead to an even fruit set across our Sauvignon Blanc vineyards resulting in full bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild which resulted in grapes that retained freshness, acidity and wonderfully expressive Sauvignon Blanc flavours.

WINEMAKING/VITICULTURE:

The Sauvignon Blanc grapes are picked in the coolest part of the evening and left on skins post crushing to allow maximum flavour extraction. To assist the preservation of the natural fruit flavours the juices are handled with minimal air contact and cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc.

TERROIR/SITE:

Situated on the banks of the Murray River, our vineyards produces grapes perfect for fresh, varietal wines. Soils are predominantly red sandy loams. The more fertile sites are chosen for Sauvignon Blanc to ensure full and healthy canopies which provide the perfect protected micro-climate to allow for optimal flavour development with reduced fruit exposure.

TASTING COMMENTS:

Colour: Pale straw with a tinge of green.

Aroma: Fresh and zesty aromas of kiwi fruit, lemon grass and freshly cut hay.

Palate: Light bodied showing layers of fresh lemon grass and papaya flavours. Fine, crunchy acidity helps to focus the taste buds on the finish, which is persistent, clean and utterly delicious when paired with a summer salad.



TOTAL ACIDITY (g/L):	6.21
pH:	3.33
ALCOHOL (%v/v):	10.5
