

KR6

SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Sauvignon Blanc ex South Australia

HARVEST DATE:

January & February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The vintage will be remembered as one of our driest and warmest vintages recorded at our vineyards. With careful use of our world class irrigation techniques these conditions were ideal for producing fresh and exciting flavours reflected in this Sauvignon Blanc.

WINEMAKING/VITICULTURE:

The Sauvignon Blanc grapes are picked in the coolest part of the morning 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:

We select the most fertile sites 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 hints of green.

Aroma: A fruit bowl of pineapple, guava and ripe mango with hints of freshly cut grass.

Palate: A fruit bowl of pineapple, guava and ripe mango with hints of freshly cut grass.



TOTAL ACIDITY (g/L):	5.8
pH	3.29
ALCOHOL (%v/v):	10.5
