

ARROWHEAD BLOCK

SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Sauvignon Blanc ex South Australia

HARVEST DATE:

January & February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Growing conditions throughout the grape growing season were warm and dry. The harvest commenced on the 30th January, which is about spot on average and proceeded unabated in almost perfect conditions.

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 green tints.

Aroma: Fresh and zesty aromas of lemon grass, passion fruit skin, freshly cut grass and green papaya.

Palate: Light bodied showing layers of fresh guava, papaya and lemon grass flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and refreshing.



TOTAL ACIDITY (g/L):	5.8
pH:	3.27
ALCOHOL (%v/v):	10.5
