



2009 RUTHERGLEN ESTATES **White** SAUVIGNON BLANC

Fresh, incredibly flavoursome and fabulous ...

VINTAGE CONDITIONS

Rutherglen had another dry year with the on-going drought. The growing season was mild to start, but the heat became extreme which culminated on 'Black Saturday'. Rutherglen Estates availability to water was critical, and resulted in our vines maintaining freshness with careful monitoring and application of irrigation in the vineyard. The decision to plant varieties which originated in warmer viticultural regions paid dividends this year, with most varieties coping remarkably well. Yields were once again down, resulting in great intensity of flavour.

TASTING NOTES

An exciting new release, our White Sauvignon Blanc is very fresh, flavoursome, well balanced and sugar dry ... and not nearly as simple as it's name suggests.

This wine doesn't take itself too seriously, and as such, has been priced to be drunk and enjoyed. Sauvignon Blanc is a variety that makes crisp fresh wines that are perfect for most occasions, especially as the weather warms up. Our Sauvignon Blanc shows distinctive varietal cut grass and gooseberry aromas with a hint of musk. The palate shows the typical Sauvignon Blanc fruit profile with fantastic freshness, a crisp zestiness and a lovely dry finish. The result is an incredibly flavoursome, mouthfilling yet refreshing dry white wine.

White is clean, White is fresh, White is fruity ... White is the perfect wine for any occasion.

WINEMAKING

The Sauvignon Blanc was picked before the heat wave in early February, thus maintaining the variety's fresh herbaceous flavours. The grapes were picked in the cool of the night and handled gently with non-oxidative winemaking techniques and cool temperatures at every stage. The wine was 100% fermented in stainless steel to ensure the wine maintained all of its varietal freshness, crispness and great acidity.

AWARDS

SILVER Victorian Wine Show 2009

BRONZE Rutherglen Wine Show 2010

EAT WITH

White loves pre-dinner canapés and salads. Matthew, our viticulturalist, suggests serving with fresh asparagus, rocket and shaved parmesan cheese.

CELLARING

1 to 2 years, although is ideal for drinking now.

WINE DETAIL & ANALYSIS

Varieties 100% Sauvignon Blanc

Region Rutherglen, North East Victoria

Harvest date 31 January 2009

Release date November 2009

Alcohol 11.5%

Oak treatment nil

Total acid 6.7g/L

pH 3.34

Residual sugar Dry less than 1.0g/L



White

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