



WITCHMOUNT
SAUVIGNON BLANC
750mL

2008 SAUVIGNON BLANC

Regional Appellation Rockbank, Victoria. Australia (Sunbury G.I.)

Grape Varieties 100% Sauvignon Blanc

Maturation In Stainless Steel on lees for 4 months.

Alcohol 13.0%

Cellaring Potential Up to 2 years

Growing Season An excellent season with an extended autumn ripening period. The vine canopy was managed so as to ensure shading of the fruit preventing sunburn and preserving the delicate varietal characters.

Winemaking The crushed grapes were drained and pressed to stainless steel tanks and the juice was cold settled. The clarified juice was then cold fermented using a pure yeast strain. Early bottling of this wine has ensured the retention of freshness and varietal aroma.

ASSESSMENT

Colour Pale straw.

Nose Generous tropical fruit is complemented by a hint of fresh cut grass.

Palate The palate delivers a mouthful of delicate fruit with a balanced clean and crisp finish.