

Sandbar Estate

2008 SAUVIGNON BLANC - VICTORIA

Viticulture

The 2008 ripening season in Southern Victoria was dominated by warm and dry weather, with the drought conditions of the previous years resulting in low yields. The subsequent low crops ripened early in summer of 2008, avoiding the late season heat.

These cool climate Sauvignon Blanc grapes were well shaded by a vigorous canopy and developed complex green and tropical fruit flavours early in the season with a crisp level of natural acidity.

Oenology

Harvested in the cool of night the grapes were de-stemmed, lightly crushed, chilled and macerated on skins on 8 hours prior to pressing to ensure full extraction of varietal aromatics. Following cold settling the juice was cool fermented for 21 days with a neutral yeast strain. At the conclusion of fermentation the wine remained on yeast lees for 6 weeks prior to stabilisation and early bottling.

Early bottling has captured the vibrant and expressive Sauvignon Blanc fruit characters including fragrant apple and pear with hints of green fruits, passion fruit and melon. The light weight palate with rounded fruit characters has a crisp acid structure completing a refreshing fruit expressive wine well suited to youthful consumption.

Analysis

Alcohol:	13.4%
pH:	3.18
Total acid:	6.0 g/L Tartaric
Residual sugar:	0.71 g/L

Packaging

Bottle size:	750ml
Closure type:	Screw Cap
Bottle:	Punted Claret
EAN bottle barcode:	9342895000064
Carton size:	6 x 750ml Stand up
EAN carton barcode:	9342895000156

