



2002 10X Sauvignon Blanc



The Vineyard...

Cold, wet windy weather over spring contributed to very poor fruit set. After a cool summer, warm autumn conditions prevailed. This was a very difficult season with very low - if not negligible - yields. Some very good wines were made. Economically the worst season in almost forty years.

Brix::pH::TA 20.4° (11.3° Baumé) :: 3.37 :: 7.8 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date
 Yield 1.2 tonnes/ha (0.5 t/acre, ~7.2hl/ha)

The Winery...

Winemakers :: Alex White

Winemaking Fruit crushed, must chilled and pressed in a vacuum press. After settling the clear grape juice was cool fermented with a specially selected cultured yeast. After clarification and cold stabilization the wine was filtered and bottled.

Alcohol 11.5% (6.8 standard drinks/750ml bottle)
 Residual sugar 5.9 g/l
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 1 March 2003 :: screwcap
 Finished pH::TA 3.45 :: 6.4 g/l

The Tasting Room...

Release Date :: September 2003

Tasting notes Pale straw green; fragrant and crisp, clean gooseberry, tropical and passionfruit; a delicate palate with the flavours promised by the nose; long, juicy and refreshing finish.

Food::Temperature Serve at 6-9°C.
 Best drinking 2003-2006

Reviews...

Light straw-green; fragrant and spotlessly clean gooseberry, tropical, lychee aromas are followed by a delicate palate, providing the precise flavours promised by the bouquet; good flow and line.
 91 :: James Halliday :: 2004 Australian Wine Companion