



## 2003 10X Sauvignon Blanc



### The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 21.5° (11.9° Baumé) :: 3.31 :: 7.4 g/l  
 Vineyards::Clones Judd :: F14V9, H5V10  
 Harvest date 9 April 2003  
 Yield 1.7 tonnes/ha (0.7 t/acre, ~10.2hl/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 12.0% (7.1 standard drinks/750ml bottle)  
 Residual sugar Dry  
 Malolactic n/a  
 Aging::Oak n/a :: n/a  
 Production Bottled 10 October 2003 :: screwcap  
 Finished pH::TA n/a :: n/a

### The Tasting Room...

Release Date :: June 2004

Tasting notes Pale green gold with a crisp, clean nose of lemon, gooseberry and passionfruit: a bright and vibrant wine. Concentrated, with rich pure fruit on the palate – ripe gooseberries and tropical notes that are long, juicy and refreshing. Long finish with crisp acidity.

Food::Temperature Serve at 6–9°C.  
 Best drinking Now–2006