



2004 10X Sauvignon Blanc



The Vineyard...

A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 21.8° (12.1° Baumé) :: 3.52 :: 7.1 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date 14 April 2004
 Yield 9.0 tonnes/ha (3.6 t/acre, ~54.0hl/ha)

The Winery...

Winemakers :: Alex White

Winemaking Sauvignon Blanc from the north westerly facing Judd Vineyard was picked fully ripe and cool fermented in stainless steel to enhance the zingy freshness of the fruit. As with the 2003 vintage, the 2004 is bottled under screw cap to eliminate cork taint and retain the clean fruit characters for longer.

Alcohol 13.0% (7.7 standard drinks/750ml bottle)
 Residual sugar 6.0 g/l
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 20 September-18 October 2004 :: screwcap
 Finished pH::TA 3.49 :: 6.9 g/l

The Tasting Room...

Release Date :: October 2004

Tasting notes Pale lemon gold with a crisp, clean nose of lemon 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. Everything has been done to protect the bright fruit character of this wine and this translates in the glass to a delicious mouthful of fruit, balanced by fresh crisp acid and moderately high alcohol adding weight to the mid palate.

Food::Temperature Serve chilled with salt and pepper prawns, or fresh goat cheese and ripe figs. Serve at 6–9°C.
 Best drinking Now–2006

Attractive, ripe apple and passionfruit, then dries appropriately on a long finish. Drink now.
90 :: James Halliday :: 2006 Australian Wine Companion

Very pale gold. Nose of flowers and lychees. Very dry, clean crisp style, herbal edge adds to the fruit ripeness, zippy acid finish. Scores well as an aperitif.
Martin Field :: 31 January 2005 :: e-vine

Intensely-flavoured, tropical fruit driven surprise package from the Peninsula that guarantees total enjoyment.
John Fordham :: 23 January 2005 :: The Sunday Telegraph, body+soul

"People's Choice" Award
November 2004 :: Federation Square Victorian Wine Awards