



2006 10X Sauvignon Blanc



The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 20.6° (11.4° Baumé) :: 3.25 :: 8.7 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date 25 March 2006; hand picked
 Yield 8.4 tonnes/ha (3.4 t/acre, ~50.4hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking The grapes were gently crushed, pressed, the juice settled and then fermented in steel tank to preserve the pristine fruit characters of this variety.
 Alcohol 12.5% (7.4 standard drinks/750ml bottle)
 Residual sugar 3.6 g/l
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 4 August 2006 :: screwcap
 Finished pH::TA 3.35 :: 7.1 g/l

The Tasting Room...

Release Date :: October 2006
 Tasting notes This Sauvignon Blanc shows complexity, restraint and terrific balance while retaining classic varietal characteristics. Palest green gold in colour with an aromatic nose of honey, lime, passionfruit, a touch of fresh pineapple and some complexing herbal and mineral aromas. Pure and focussed on the palate with crisp and juicy gooseberry, pineapple and lime juice flavours, a long, clean, dry finish with bright acidity and lingering lemon fruit. This unoaked, varietal style will make lovely summer drinking.
 Food::Temperature Drink with new season asparagus and fresh goats cheese salad or mildly spicy Thai style fish dishes. Serve at 6–9°C.
 Best drinking Drink now to revel in the freshness of the wine

Reviews...

Quite delicate, but has excellent length and balance; passionfruit and kiwifruit, with a fresh finish. Drink to 2008.

92 :: James Halliday :: 2008 Australian Wine Companion

Cracking Kiwi-Crusher. Marlborough sav blancs are all the rage at the moment, but this delicious savvy from much closer to home (Victoria's Mornington Peninsula) gives them all a run for their money: fabulous green-grapey, incisive and intense.

Max Allen :: 31 March-1 April 2007 :: The Weekend Australian Magazine