



## 2007 10X Barrel Fermented Sauvignon Blanc



**The Vineyard...** A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.

Brix::pH::TA 23.2° (12.9° Baumé) :: 3.21 :: 7.9 g/l  
 Vineyards::Clones Judd :: F14V9, H5V10  
 Harvest date 27 March 2007; hand picked  
 Yield 6.9 tonnes/ha (2.8 t/acre, ~41.4hl/ha)

**The Winery...** Winemakers :: Richard McIntyre & Martin Spedding  
 Winemaking Whole bunch pressed and unsettled juice transferred to older barrels. Wild yeast fermentation and partial MLF (natural). 8 months in barrel before gelatine fining and sterile filtration before bottling.  
 Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry (0.87 g/l)  
 Malolactic Partial  
 Aging::Oak 8 months :: old French oak  
 Production Bottled 5 December 2007 :: screwcap  
 Finished pH::TA 3.26 :: 6.7 g/l

**The Tasting Room...** Release Date :: February 2008  
 Tasting notes Palest lemon in colour with a bright, lifted nose of lemon barley water, some passionfruit tart and smokey hints of oak. Sweet fruited and crisp on the palate with lemon and passionfruit dominating a vinous and glycerous palate. More complex and less obviously varietal than your run of the mill Sauvignon Blanc.  
 Food::Temperature This wine has a richness and weight to it that suggests an excellent match to a creamy asparagus risotto, or a ripe, soft goat's cheese and pear. Serve at 7–10°C.  
 Best drinking Drinking well now and through 2012

**Reviews...** Whole bunch pressing, wild yeast fermentation and 9 months in barrel have had a marked impact, taking the wine towards white Bordeaux, the depth of the fruit carrying the winemaking inputs. Left of centre. Drink to 2012.  
*94 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion*  
 This has wonderful nutty and leesy notes from the barrel ferments, textural and complex with refreshing citrus notes and a touch floral. Sauvignon Blanc but not as you know it. Lovely stuff.  
*Jane Faulkner :: 15 March 2008 :: The Age*