



2005 10X Sauvignon Blanc



The Vineyard...

Good winter rains, with follow-up rainfall during spring through to January. Perfect weather through the second half of February until well into April meant an early vintage. Acid and flavour development were excellent.

Brix::pH::TA 21.3° (11.8° Baumé) :: 3.39 :: 7.5 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date 9 April 2005
 Yield 9.4 tonnes/ha (3.8 t/acre, ~56.4hl/ha)

The Winery...

Winemakers :: Alex White

Winemaking Fruit crushed, must chilled to 8°C and pressed in a vacuum press. After cold 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 using state of the art technology.

Alcohol 12.5% (7.4 standard drinks/750ml bottle)
 Residual sugar 6.2 g/l
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 5 September 2005 :: screwcap
 Finished pH::TA 3.43 :: 7.2 g/l

The Tasting Room...

Release Date :: December 2005

Tasting notes This fresh and youthful wine shows a pale green gold colour and lifted fruit and floral aromas, redolent of passionfruit, gooseberries with a touch of eucalyptus blossom and green peas. Fresh and light on the palate with lemony crisp acidity and good length.

Food::Temperature Drink chilled with a bucket of prawns. Serve at 6–9°C.
 Best drinking Now–2007

Reviews...

Pale straw-green; clean gooseberry passionfruit flavours with mineral acidity woven through from start to finish. Drink now.

90 :: James Halliday :: 2007 Australian Wine Companion

Gold :: 8 March 2006 :: 2006 Cool Climate Wine Show

This Sauvignon Blanc stands apart from the rest. It offers a greater range of aromas and flavours than the norm; tropical fruits through to green pepper, all detailed and defined. As well, the wine's structure runs the full length of the palate. The complexity that comes from this range of sensation, for me, makes this wine unique. It has the finesse of the best of this variety from France but at a fraction of the cost.

Robert Hicks :: 16 February 2006 :: Grape Expectations

The 05 Sauvignon Blanc is their best to date. With complex aromas of inciting tropical fruit, fresh spring herbs, citrus blossom being well balanced by just a hint of green pepper, the 2005 explodes on to the palate filling it instantly with lush tropical fruit that lasts to the very back of your mouth. The super clean finish with slight mineral characters makes for a perfect accompaniment to a meal or on it's own on a hot summers day.

20 October 2005 :: Randall the Wine Merchant Newsletter