



2008 10X Barrel Fermented Sauvignon Blanc



The Vineyard...

Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

Brix::pH::TA 22.0° (12.2° Baumé) :: 3.25 :: 8.0 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date 26 March & 10 April 2008; hand picked
 Yield 9.0 tonnes/ha (3.6 t/acre, ~54.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking The grapes were hand harvested, whole bunch pressed to tank where ferment started then racked to old French oak barrels to complete fermentation. 100% wild yeast ferment with partial MLF. 7 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.

Alcohol 12.5% (7.4 standard drinks/750ml bottle)
 Residual sugar Dry (0.73 g/l)
 Malolactic Partial
 Aging::Oak 7 months :: old French oak
 Production Bottled 10 December 2008 :: screwcap
 Finished pH::TA 3.21 :: 6.6 g/l

The Tasting Room...

Release Date :: February 2009

Tasting notes Light, bright gold with a strong green hue. A fresh and focused bouquet, showing subdued varietal pea pod and fresh cut grass aromas, thanks to the barrel ferment component. Light on entry with the clearly defined, lively acidity providing a savoury mineral edge. The almost rapier-like acidity on the finish combined with generous texture is the real key.

Food::Temperature Perfect with salmon gravadlax. Serve at 7-10°C.
 Best drinking Should be enjoyed in the full flush of youth but, due to the complex nature of the wine, will maintain freshness through 2010-2012

Reviews...

From our Tasting Notes - A fresh and focused bouquet, showing subdued varietal pea pod and fresh cut grass aromas, thanks to the barrel ferment component.