



## Tasting Notes 2009 10X Barrel Fermented Sauvignon Blanc



Vintage	Ironically, for a season that will be remembered for the devastation caused by the February 2009 bushfires, it was cool weather that defined the vintage "up the hill". Budburst was excellent but in mid November, just as flowering commenced, through into December, cool wet weather meant flowering and fruit set was poor resulting in very low yields. Main Ridge was less effected by the intense heat from mid January to early February; the rolling hills tend to hide the vines from afternoon heat loads and our predominately east-west running rows were less exposed to the extreme afternoon heat which caused most damage. The end result was low yields, great balanced acidity and intense flavours.
Brix :: pH :: TA	22.6-23.4° (12.6-13.0° Baumé) :: 3.14-3.56 :: 6.7-9.3 g/l
Vineyards :: Clones	Judd, Northway Downs :: F14V9, H5V10
Harvest date :: Yield	12 March-9 April 2009; hand picked :: 4.89 tonnes/ha (2.0 t/acre, ~29.3hl/ha)
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. 8 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	8 months :: old French oak
Malolactic	Partial
Residual sugar	Dry (1.7 g/l)
Finished pH :: TA	3.32 :: 5.7 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	574 cases :: bottled 10 December 2009 :: screwcap
Release date	October 2010

### TASTING NOTES

Mid gold, green hue; a decidedly opulent and almost exotic bouquet reminiscent of spiced pears, beautifully ripe guava and a touch of citrus; the palate follows the theme with richly textured ripe fruit enhanced by the barrel fermentation, and a fresh backbone of Sauvignon acidity cleaning up the finish; undoubtedly complex in style, with an alluring combination of freshness and complexity, playing harmoniously on the amply long palate. This vintage is providing plenty of pleasure off the bat, but for those who like a little more richness and touch of grilled nuts for fun, then 3 years will deliver a completely different drinking experience.

Food :: Temperature	Serve at 7-10°C.
Best drinking	Now-2013

### REVIEWS

A complex bouquet with grilled nuts prominent, sitting alongside a little lemon curd; rich and showing guava on the palate; a complex style made with food in mind.

90 :: James Halliday :: July 2010 :: 2011 Australian Wine Companion