

RAIN GAUGE SAUVIGNON BLANC

Vintage 2008 **Variety** 100% Sauvignon Blanc **Region** Adelaide

The humble rain gauge is very often the measure of the quality of a vintage and the size of your overdraft. When winemakers talk of their terroir they include soil type, temperature ranges, heat degrees but most importantly rainfall, measured by the simple rain gauge first used by the Ancient Greeks around 500BC.

Viticulture

The season brought solid winter rains followed by a mild even tempered spring which provided ideal conditions for early growth. Good shoot length developed the ideal canopy providing protection for the harsh summer that followed.

Winemaking

The fruit was transported to the winery and immediately cold pressed and settled to clarify the must at zero degrees Celsius. Racked after 10 days and then cold fermented in static stainless steel fermenters over 21 days at 14C. The wine was clarified and bottled immediately to capture the expression of this Sauvignon Blanc.

Tasting Notes

Colour Pale straw with a fresh green tinge

Nose Lifted tropical fruit aromatics

Palate Refreshing tropical flavours, it has both depth and length with a clean finish.

Food Match Enjoy with anything from and Italian creamy pasta to spicy Thai food.

Cellaring Drink now

Technical Details

Specific Gravity	0.9929	Sulphur Dioxide FREE	37 mg/L
Alcohol	13.0% v/v	Sulphur Dioxide TOTAL	133 mg/L
Volatile Acidity	0.56 g/L	Residual Sugar	5.8 g/L
Titrateable Acid	7.27 g/L	pH	3.07

Bottling Date October 7th, 2009

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