



# DEAD HORSE CORNER

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

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By the late 1940s tractors were replacing horses in the vineyards. As these horses ended their days they were buried on the vineyards they had worked. The graveyards were often named and 'Dead Horse Corner' is a burial site on our vineyard. To commemorate the part horses played in Australia's viticultural history we have released this range of premium wines.

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. The wine shows excellent varietal definition with a freshness and length of flavour.

## Viticulture

The climate and selected soil types found in the Adelaide Hills are producing some of the highest quality Sauvignon Blanc grapes grown in Australia due to its high rainfall and cool even ripening. Careful vineyard selection has rewarded us with fruit showing outstanding varietal character and good natural acid at harvest. At over 1200 ft above sea level, these are some of the highest vineyards in the region.

## Winemaking

To obtain varying degrees of ripeness and flavour profile, the fruit was picked three times over a period of 9 days in March during the cool of the night to retain freshness and natural acidity.

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 pure expression of cool climate Sauvignon Blanc.

## Tasting Notes

**Colour** Pale straw with a fresh green tinge.

**Nose** Aromatics of lifted tropical characteristics.

**Palate** Varietal and herbaceous fruit flavours. A refreshing wine with crisp natural acid balance.

**Food Match** Enjoy with anything from barbequed Australian seafood to fiery Asian cuisine.

**Cellaring** Drink now

## Technical Details

Specific Gravity	0.9920	Sulphur Dioxide FREE	32 mg/L
Alcohol	13.5% v/v	Sulphur Dioxide TOTAL	106 mg/L
Volatile Acidity	0.55 g/L	Residual Sugar	3.3g/l
Titrateable Acid	7.94 g/L	pH	3.16

**Bottling Date** July 6<sup>th</sup>, 2009

