

## TASTING NOTE

### Sandy Creek Semillon Sauvignon Blanc 2009



#### *About This Wine*

The perfect balance of intense yet elegant fruit characters is skilfully overlaid on a structure showing flinty acidity and overall freshness and vibrancy. Bright primary characters and balanced cleansing acidity make drinking this wine a rewarding experience for the novice palate and the avowed connoisseur alike.

#### *Vineyard Region*

South Australia

#### *Grape Varieties*

90% Semillon 10% Sauvignon Blanc

#### *Vintage Conditions*

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.5-14.0°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal characters.

### WINEMAKER'S COMMENTS

#### *Colour*

The colour of this wine exhibits a very pale straw colour with a fresh mineral green tint.

#### *Nose*

The nose shows aromas of cut grass and pine needle herbaceousness with a subtle tropical and citrus blossom character.

#### *Palate*

An elegant wine which shows intensity and concentration on the palate. Flavours include lychee, cut grass and asparagus with a balanced citrus lift, guava and rock melon. This wine will pair well with a range of fresh seafood and chicken dishes that rely on simple combinations of fresh flavours to produce mouth-watering results. For an inspired combination pair with marinated scallop and avocado salad finished in a fresh home made herb aioli.

#### *Laboratory Analysis*

Alc/Vol : 12.0%    pH : 3.33    Total Acid : 6.88 g/L    Residual Sugar : 3.92 g/L