

2010 Shadow's run

Sauvignon Blanc



Appearance

Pale straw

Bouquet

Traditional aromas of lemon, lime and fresh cut herbs.

Palate

Soft juicy fruit driven palate of grapefruit, pineapple, mandarin and mango, with a clean refreshing finish akin to old fashioned lime juice cordial.

Winemaking

The vineyard was harvested mid February with excellent balance and fruit flavours from a moderate ripening season, the vines excellent canopy and hydration protected the fruit from the sun and preserved it varietal aromas. Fermentation ran for 16 days and used two specially selected yeasts to enhance varietal characteristics in the wine. The wine was lees stirred weekly for 13 weeks to enhance the wines mouthfeel and structure.

Alcohol

13% by vol.

Ageing potential

This wine is made to be enjoyed whilst fresh and young.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

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