

# *miles from nowhere*

margaret river

## 2011 Sauvignon Blanc



### tasting notes

Appellation:	Margaret River
Varietals:	100% SAUVIGNON BLANC:
Alc/Vol.:	12.6%
Closure:	Screwcap

**Winemaking notes:** Sauvignon Blanc fruit from the Miamup Road vineyard was harvested to make this stand alone varietal. The fruit was harvested in the cool of the night using mechanical harvesters. The grapes were crushed and lightly pressed under inert conditions avoiding extraction of harsh phenolics, and oxidation. Following settling, the wine was racked, warmed and inoculated for ferment. A yeast strain specific for Sauvignon Blanc was used to enhance the varietal characters of the fruit and to produce a fresh, aromatic, clean wine. The ferment was conducted at a cool temperature of between 12 - 14°C to maintain fruit aromatics and lasted for 15 days. Once settled the wine was racked off gross lees and subsequently stabilized. The wine was given a light fining before being filtered and bottled.

**Cellaring:** Drink now!

**Appearance:** Pale straw.

**Nose:** Aromas of citrus, lime, tropical fruits and freshly cut grass.

**Palate:** Light bodied with a lively palate, lifted fruit of lemon and lime citrus and flinty minerals. A wine to be enjoyed now!

**Food:** Creamy salmon & coriander fettucine.

For more information and for all ordering, please contact our distributor:

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