



2005 BLACK THURSDAY

Sauvignon Blanc (100%)
Adelaide Hills (100%), South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	September 2005
Alcohol	13.0%
Oak	Unoaked
Acid	7.1 g/L
pH	3.18
Residual Sugar	4.5g/L
Sulphur	128mg/L

In the Vineyard

The coolest summer and driest autumn on record provided excellent growing conditions for Sauvignon Blanc prior to harvest which resulted in a fine balance of sugar, flavour and acidity in our vineyards. Disease free fruit and a quick decision to pick the grapes in the coolest part of the morning has resulted in retention of all the varietal fruit characters one expects from the Adelaide Hills.

In the Winery

One of the best we have made in 10 years. This "Savvy Blanc" looked and tasted fantastic in the vineyard. The rest was easy.

Cold fermentation to retain all the fruit aromas with a selected neutral yeast strain enabled the distinctive varietal Sauvignon Blanc characters to be captured. Ideal to be consumed on the veranda with friends and during the warmer months on a picnic or start off a dinner party with your favourite entrée of fresh seafood.

In the Glass

Colour Pale straw with bright green hues.

Bouquet Initially one is greeted with a tempting fresh array of fruit salad and tropical aromas including passionfruit and guava. An underlying citrus and freshly cut grass character adds to the overall zesty herbaceousness.

Palate Outstandingly balanced describes the nature of this wine. The fresh ripe lime and tropical flavours are enhanced by a green bean and gooseberry middle palate. A piercingly crisp and mineral like finish will keep the wine fresh and lively and can be enjoyed with any seafood or summer green leaf salad.