



2006 BLACK THURSDAY

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

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	July 2006
Alcohol	13.0%
Oak	Unoaked
Acid	6.95 g/L
pH	3.26
Residual Sugar	4.1g/L
Sulphur	130mg/L

In the Vineyard

An excellent growing season prior to harvest in the cool Adelaide Hills climate set the scene for ideally balanced fruit from our well managed vineyards. Several different flavours and fruit characters developed in the varied microclimates specifically suited to Sauvignon Blanc grape growing. Harvested in the coolest part of the morning by the gentlest of picking machines, the resultant grapes were fresh and crisp on delivery to the winery.

In the Winery

The grapes were de-stemmed and gently air bag pressed to extract all the delicate fruit flavours without absorbing any harsh skin tannins or colour. Thus the pale appearance of the wine and fermented with a special yeast that is quite neutral, the natural fruit characters are enhanced. Bottled soon after vintage to retain all the vibrant freshness as well as sealed with a screw cap one can now enjoy the fruits of our labour over the coming months.

In the Glass

Colour Very pale straw with a hint of green.

Bouquet Initially you are greeted with freshly cut grass and sliced cucumber aromas, followed by a more lifted lychee and kiwifruit dominance. After a little airing and swirling in the glass a more tropical and herbaceous character entices you to try the wine.

Palate Sensationally fresh, zesty and inviting is our Savvy Blanc. The passionfruit and mango flavours are pronounced yet crisp and mineral like, followed by classic citrus overtones. A lovely zippy, acid tang balances the finish, which can be likened to a bowl of fresh gooseberry sorbet.