

COAL PIT



SAUVIGNON BLANC 2009

WINEMAKER

- Lynn Horton

VITICULTURIST

- Gary Crabbe

GRAPE VARIETY

- 100% Sauvignon Blanc entirely sourced from our single vineyard.

TECHNICAL INFORMATION

- Brix at Harvest: 21
- Residual Sugar: 5.8 g/l
- Titratable Acidity: 8.8 g/l
- p/h: 3.2
- Alcohol: 12.5%

SOIL

- North/north east sloping gravel terrace – elevation 420-460 metres.
- Veneered by a silty loam of variable thickness. Underlying gravel is schist-dominated and weakly-weathered.
- Vines planted 1994.

VINEYARD MANAGEMENT

- The vines are trained on a split 4 cane VSP system.
- Vines were shoot thinned, leaf plucked and second set removed to ensure maximum sun exposure.

HARVESTING

- The fruit was 100% de-stemmed and pressed immediately.

YIELD

- Total harvest – 7 tonnes.

VINIFICATION

- Cool fermentation in stainless steel at low temperature.

MATURING

- Some extended lees contact.

TASTING

- Passionfruit and elderflower nose.
- Classic gooseberry, capsicum, grapefruit and tropical guava.
- Long and opulent finish underpinned with minerality and candied orange blossom..

ACCOMPANY

- Chicken
- Seafood
- Spicy dishes

DRINK WITHIN

Drinking well now until 2013.

AWARDS & REVIEWS

- ★★★★★ Bob Campbell – Rich, complex wine with an array of tropical fruit flavours plus a hint of exotic spice and even some floral notes. Complex and attractive wine that's richly textured.
- ★★★★★ ½ - Winestate