

Groom

PREMIUM AUSTRALIAN WINES

Variety:	100% Sauvignon Blanc
Appellation:	100% Adelaide Hills
Vintage:	2011
Maturation:	100% Stainless Steel
Alcohol:	12.3%
pH Acid:	3.29 .59gm/100ml
Residual Sugar	0.26g/100ml

The 2011 harvest saw us picking our smallest amount of grapes ever from our 20 acre Lenswood vineyard. A little over 2 tons to the acre. A very, very small crop for Sauvignon Blanc. What we got however was fantastic. The individual berries were bursting with very concentrated fruit characters which are now evident in the wine. The harvest itself was very challenging due to unseasonably cold and wet conditions. Because of this we lost a large amount of fruit but what we selected to harvest had the longest hangtime we have ever had which gave us those exceptional fruit characters

This wine is made with no oak and no MLF allowing the zesty varietal characters of the grape to be expressed. The nose is a myriad of citrus, apple, pineapple and fresh ripe tropical fruit aromas which are vibrant, but not overpowering. The palate is fresh and retains a nice medium mouth watering acidity which gives the wine a clean crisp finish. This wine is great drinking with seafood, salads, sushi and Asian cuisine or simply enjoying on its own with friends.



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