
2009 Sauvignon Blanc Winemaker Notes



DESCRIPTION

Crisp and fruity, a perfect match for seafood and fowl dishes. The aromas are a captivating blend of floral and spicy tones with a hint of tropical fruit and toasted coconut.

FOOD PAIRING

A perfect match for your lunch or dinner menu.

SPECIFICATIONS

80% Sauvignon Blanc

10% Semillon

10% Viognier

20% barrel fermented in new French & American Oak barrels.

Residual Sugar: 0.04%

pH 3.49

Total Acid: 6.2 gm/l

Alcohol: 12.9%

BOTTLED DATE

March 4, 2010; 1270 cases bottled, 750ml

RELEASE DATE

April 2, 2010