



## SHERWOOD ESTATE 2008 SAUVIGNON BLANC

Analysis at Harvest:      21-22.5 Brix  
                                     7.5-9.0 g/l Total Acid  
                                     3.15-3.25 pH

The Sherwood Estate 2008 Sauvignon Blanc is produced from grapes grown at our Rowley Crescent, Stoney Range and Sandy Creek vineyards.

The harvest began on the 3rd of April and ended on the 11th April, 2008. The fruit was harvested in the cool of the night and transported to our winery in one tonne bins where it was gently pressed. Selecting from only the free run and light pressings the juice was settled and cool fermented for an average of 19 days. Following an extended three month period of yeast lees contact, the various parcels of Sauvignon Blanc were blended together, lightly fined and filtered prior to bottling.

The Sherwood Estate 2008 Sauvignon Blanc displays fresh, lively, gooseberry and passion fruit aromas with a touch of cut grass on the nose. The palate is rich and concentrated with a beautiful balanced finish.

A wine to be enjoyed over the next two to three years.

Analysis at Bottling:      3.11 pH  
                                     7.5 g/l Total Acid  
                                     12.5 % Alcohol  
                                     1.25 g/l Residual Sugar

