



SHERWOOD ESTATE 2009 SAUVIGNON BLANC

Analysis at Harvest: 21 - 22.5 Brix
 7.5 - 9.0 g/l Total Acid
 3.10 - 3.25 pH

The Sherwood Estate 2009 Sauvignon Blanc was produced from grapes grown at our Rowley Crescent, Sandy Creek and Stoney Range vineyards.

The fruit was harvested between the 6th to the 24th of April, 2009. It was harvested in the cool of the night and transported to the winery in one tonne bins where the fruit 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 2009 Sauvignon Blanc displays fresh, lively gooseberry and passionfruit 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: 3.15 pH
 7.2 g/l Total Acid
 12.5 % Alcohol
 1.5 g/l Residual Sugar

