

# Groom

## PREMIUM AUSTRALIAN WINES

<b>Variety:</b>	<b>100% Sauvignon Blanc. 100% Estate</b>
<b>Appellation:</b>	<b>100% Adelaide Hills, Lenswood</b>
<b>Vintage:</b>	<b>2006</b>
<b>Maturation:</b>	100% Stainless Steel
<b>Alcohol:</b>	12.6%
<b>pH Acid:</b>	3.21 7.09gm/litre
<b>Residual Sugar</b>	0.36g/100ml
<b>Production:</b>	2280 cases

This Sauvignon Blanc is produced from our 8 hectare (20 acre) Estate Vineyard in the Lenswood district of the Adelaide Hills, which is ideal for growing this grape variety. Seasons are reliable with lower maximums and higher minimums than many other premium growing regions. The growing season is long, giving the fruit more time for flavour development. Soils have good water holding capacity and low fertility, ideal for vine vigour control. 2006 shaped up as another high quality year in the Adelaide Hills. Summer came early and became quite intense in January, although not hot enough to harm the vines. The heat, and a little peppered rain, helped create wonderful canopies to aid sugar and flavour development. Harvest was a week earlier than previous years, with yields slightly below average.

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 fresh fruit aromas – apple, pineapple and grapefruit dominate, enhanced secondarily with passionfruit and citrus. The palate retains high, natural, mouth-watering acidity balanced by a slight amount of residual sweetness. This wine is great drinking with seafood, salads, sushi and Asian cuisine.

