

Groom

PREMIUM AUSTRALIAN WINES

<i>Variety:</i>	100% Sauvignon Blanc. 100% Estate
<i>Appellation:</i>	100% Adelaide Hills, Lenswood
<i>Vintage:</i>	2007
<i>Maturation:</i>	100% stainless steel
<i>Alcohol:</i>	12.8%
<i>pH Acid:</i>	3.25 .67gm/100ml
<i>Residual Sugar</i>	0.27g/100ml
<i>Production:</i>	3,550 cases (total Australia and USA)

This Sauvignon Blanc is produced from our 20 acre Estate Vineyard in the Lenswood district of the Adelaide Hills. The growing season is long, giving the fruit more time for flavor development. Soils have good water holding capacity and low fertility, ideal for vine vigor control. 2007 shaped up as another high quality year in the Adelaide Hills. Due to the Australian drought, yields were significantly reduced. Crop load was further reduced by frost, returning the smallest yields in the history of our vineyard, less than 2 tons/acre. Due to the extremely low yields and warm weather, harvest began 3-4 weeks earlier than usual but in excellent conditions.

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, ripe tropical fruit aromas that are vibrant but not overpowering. The palate is bright and 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.

We bottle using a screw-cap closure to retain freshness, eliminate “corked” bottles and to ensure 100% quality integrity. We also personally love the idea that the wine can be opened quickly and easily, after all the sole reason we make this wine is for your drinking pleasure!



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