

Groom

PREMIUM AUSTRALIAN WINES

Variety: 100% Sauvignon Blanc. 100% Estate
Appellation: 100% Adelaide Hills, Lenswood
Vintage: 2010
Maturation: 100% Stainless Steel
Alcohol: 12.9%
pH Acid: 3.29 .59gm/100ml
Residual Sugar 0.30g/100ml

2010 shaped up as another high quality year in the Adelaide Hills. During the ripening season we were blessed with dry conditions and mild temperatures which allowed ideal flavor maturation in the berries. The growing season itself was a little more condensed than average and the actual grape harvest was some 3 weeks earlier than 2009. This was attributed to warmer than normal conditions in October and November which really gave the vines a big jump start with growth. Just prior to this we had great abundant rainfall and, as all gardeners know, water plus sunshine is just what plants love.

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 citrus, grapefruit and fresh ripe tropical fruit aromas which are vibrant, but not overpowering. The palate is fresh and retains a nice medium mouth watering acidity which gives the wine a clean crisp finish. This wine is great drinking with seafood, salads, sushi and Asian cuisine or simply enjoying on its own with friends.



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