

Yantaringa 2011 Sauvignon Blanc

Winemaker: Greg Clack
Blend: 100% Sauvignon Blanc
Harvest date: February 2011
Bottling date: March 2012
Analysis:
Alcohol: 11.5% vol
Residual sugar: 2.5 grams/litre
Oak: Unoaked
SO² Free: 34 ppm
SO² Total: 117 ppm
Total Acid: 6.89 grams/litre
pH: 3.31



The Region: Adelaide Hills

The cool climate of the Adelaide Hills is the ideal place to grow Sauvignon Blanc, producing grapes with green herbaceous notes and intense tropical fruit characters, which our winemaker has crafted into this elegant, fruit driven, approachable wine.

The Wine

The grapes were sourced from two premium vineyards in the Gumeracha sub-region of the Adelaide Hills. They were harvested in the pre-dawn cool and delivered to the winery where we gently crushed the grapes extracting the delicate fruit flavours without absorbing the harsh skin tannins. This gentle approach has produced a wine with elegant tropical fruits, crisp apple acidity and herbaceous cucumber and green bean characters.

Colour

Pale golden straw with a youthful green hue.

Aroma

A highly aromatic nose with lifted tropical fruits of pineapple, passion fruit, rockmelon and freshly cut honey dew melon, integrated with crisp apple and hints of cucumber and green beans.

Palate

Crisp fruit driven palate which carries through the tropical flavours shown on the nose. Balanced acidity and exceptional fruit length are complemented by crisp apple and cucumber notes with gentle fruit sweetness completing the wine.

Cellaring

Drink now, with seafood, chicken salad, or just on its own!