



ANALYSIS

pH 3.34                      TA 6.6g/l  
Alc. 13.5%                GF 1.44g/l

## SINGLE VINEYARD SERIES BARTON SPRINGS SAUVIGNON BLANC 2009

### REGION

Adelaide Hills, South Australia.

### VINEYARD

The Edwards family's Barton Springs vineyard at Mount Torrens. The vines are planted in an east west orientation on gravelly loam over scree soils at 480 metres above sea level.

### WINEMAKING

This fruit was harvested in the cool of the night by machine. Several hours of skin contact followed to increase the flavour intensity of the wine. After gentle pressing, the free-run juice was cool-fermented in stainless steel vats to hold the varietal characteristics of the fruit. It then had 3 months of lees stirring to provide a creamy middle palate. A portion of the juice went into old French oak barrels to be fermented and then added back. This has given the wine an extra dimension, adding complexity and a layering effect on the palate.

### WINEMAKER'S TASTING NOTES

In the glass the wine is reminiscent of pale straw with tinges of green; a gentle swirl reveals aromas of gooseberry, snow peas and lime on the nose. Our efforts in the winery are revealed on the palate with herbaceous and honey dew flavours prominent on the front palate. A subtle creaminess on the mid palate is evidence of the lees stirring which is then counterbalanced by an extended passionfruit finish.