



PHILIP SHAW

ORANGE, AUSTRALIA

Philip Shaw No.19 Sauvignon Blanc 2010

Sauvignon blanc is proving to be an ideal variety for the higher, cooler areas of the Orange region, showing both definition and powerful varietal characters.

Sauvignon blanc was planted at Koomooloo vineyard in 1990. The vines run easterly on a steep cool slope where the rows lead from east west, allowing natural bunch shading. The variety generally has small tight bunches and our goal is to reach an even crop level with clean varietal character.

Unlike other varieties in our No.s Series wines, Sauvignon blanc is machine harvested due to the very steep slope and small bunches. This variety is well suited to machine harvesting as it allows us to pick at night when the fruit is coldest, which is important for retaining maximum fruit character and flavour.

Winemaking – The grapes travel 10km to the winery directly after harvest and are tipped on to a sorting table, which has a gentle vibration. This allows the team to remove any inferior or green berries as well as leaves and other foreign matter. The berries were cooled (if needed) and transferred to our tank press for juice extraction.

The juice was transferred to tank for settling, this took about 12 hours. The clear juice was decanted off the sediment at the bottom of the tank and 15% of the pressings were moved to older barrels for fermentation with native yeast from the vineyard. The wine was left on lees for four months before decanting from the yeast sediment, cold stabilizing, blending and bottling.

Vineyard and Winery notes

Variety	100% Sauvignon Blanc
Vineyard	Koomooloo Vineyard
Altitude	>900 metres
Vines Planted	1990
Clone	Bordeaux, F4 6 & F14V3
pH	3.35
TA	6.4
Alc	12.5%

Tasting notes

Colour	Excellent light, bright colour with a pretty green hue.
Nose	Clean and bright, lifted and fresh with great depth of fruit and layered complexities.
Palate	Medium body with very fine soft texture. Intense bright varietal characters with long ongoing fruit flavours.