

PHILIP SHAW N°

NO.19 SAUVIGNON BLANC 2011

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.

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.

This variety is machine harvested - machine harvesting allows to us pick the fruit at night when it's at its coldest, thus allowing us to retain maximum fruit and flavours and on balance achieve the best result.

Within 2011, our season had extremely cool and at times wet conditions, picking about 3 weeks earlier than usual.

Winemaking – The grapes were delivered as soon as possible after harvest to the winery. The grapes were tipped onto the vibrating conveyor allowing our team to remove any green berries, leaves and as well as 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 meters
Vines Planted	1990
Clone	Bordeaux F4 6 & F14V3
pH	3.3
TA	6.5
Alc	12.5%

Tasting notes

Colour	Light and bright in colour with an intense green hue.
Aroma	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.