



LONG ROW

2008 SAUVIGNON BLANC

REGION:

South Australia

VITICULTURE & WINEMAKING:

2008 was again an extremely early vintage with ongoing drought and water restrictions greatly affecting yields in our vineyards. These conditions did favour the aromatic flavour development in white grapes, with good acidity and balance. The grapes for this wine come from Angove's own vineyards in the Renmark area of the Riverland and a carefully selected grower from the cool Limestone Coast region in South Australia.

The grapes were harvested in several different parcels prior to the "Mad March" heatwave that hit many of South Australia's vineyard regions. A relatively mild growing season enabled full flavour ripeness to be achieved and allows the wine to show both the classic varietal "herbaceous" character and some riper fruity characters. The grapes are picked late at night in order to harvest them as cold as possible, thus minimising the risks of oxidative spoilage and maximising the retention of the vibrant fruit flavours.

WINEMAKERS' NOTES:

Pale white gold with attractive olive green hues this wine has a lifted nose of herbaceous varietal Sauvignon Blanc with some riper passionfruit and citrus characters in the background. The complex palate has some fuller gooseberry and passionfruit notes and a long clean finish.

Best enjoyed in its youth this vibrant wine is the perfect partner to spicy Asian dishes or grilled fish.

TECHNICAL:

Variety:	Sauvignon Blanc
Alcohol:	11.0% alc/vol
Total Acidity:	7.4 gms/L
Residual Sugar:	6.0 gms/L