

Estate Range

Semillon Sauvignon Blanc 2008



REGION

Riverina

TASTING NOTES

An elegant, fresh style with a bouquet of citrus and tropical fruit notes. The palate is fine and dry with soft fruit salad flavours, finishing with crisp acidity and excellent balance.

FOOD RECOMMENDATION

Perfect with seafood and Thai or Chinese cuisine

VINTAGE REPORT

The fruit quality obtained this vintage has been very good despite challenging weather conditions. Above average rainfall in late January and early February was followed by a warm March. Some of the white varieties, such as Sauvignon Blanc and Semillon, were harvested early to ensure the fruit was in its best condition. Beelgara's winemaking team is delighted with the quality of the 2008 whites. Sauvignon Blanc looked excellent, exhibiting aromas typical of cooler climate Sauvignon Blancs.

Overall, the grape flavour profiles developed faster than that of the baumè levels allowing the winemakers to craft wines with fresher varietal characteristics and lower alcohols.

VINIFICATION

To maintain fruit freshness harvest took place in the cool of the night. The grapes were immediately crushed and must-chilled. The juice was drained, with only the premium free run juice being used in order to bring out the freshest, purest flavours of the grapes. State of the art technology was used to clarify the juice prior to fermentation in order to retain the maximum amount of fruit freshness. The resulting juice was then racked for fermentation using an aromatic yeast, to enhance the wine. Fermentation was carried out between 10-15°C for 15 days. The wine was stabilised and filtered and bottled early to retain the natural fruit freshness.

CELLARING

Best served young when the fresh fruit characters are at their most lively

WINEMAKERS

Rod Hooper, Danny Toaldo, Sean Hampel

TECHNICAL SPECIFICATIONS

Alc 11.0%, pH 3.26

Total Acid 5.81g/l

Residual Sugar 2.8g/l

AWARDS

BRONZE, Class 8, Cowra Wine Show 2008

Beelgara