

ESTD  
**HARDYS**  
1853

NOTTAGE HILL  
SAUVIGNON BLANC  
2009

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**Winemaker's Notes**

Since 1884 when Thomas Hardy Nottage began a 60-year career looking after the vineyards, the passion and dedication of the Nottage family has been a treasured part of Hardys history. As cousins to the Hardys, four generations of Nottages helped build the success of our wines and, to this day, precious vines flourish on the hill that bears their name.

Nottage Hill was released in 1967 to honour and celebrate the contribution of Thomas Hardy Nottage. The first wine was a Cabernet Shiraz sourced from Nottage Hill in McLaren Vale. Nottage Hill wines are at the heartland of Hardys portfolio. Known for their consistency, approachable style and balance, Nottage Hill has become a favourite around the world.

The 2008 Nottage Hill Sauvignon Blanc was crafted from select parcels from premium vineyards in South Eastern Australia. The key focus in the winery is to maintain the intense aromatics and flavour developed on the vine. Gentle handling results in a wine rich in flavour and aromatics.

**Tasting Notes**

**Wine Style**

Sweet 1 2 3 4 5 Dry

Light 1 2 3 4 5 Full bodied

**Colour**

Very pale straw with green hints.

**Bouquet**

Strong citrus aromas with subtle hints of freshly cut grass and gooseberries.

**Palate**

Vibrant grapefruit and lemon rind with crunch acidity providing a clean, crisp palate and impressive length.

**Food**

Freshly shucked Coffin Bay oysters

Barbequed chicken

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**Bottling Date**

July 2009

**Alcohol**

12.02 %

**Acidity**

6.8 g/L

**pH**

3.22

**Winemaker**

Paul Lapsley

**Region**

South Eastern Australia

**Grape Variety**

Sauvignon Blanc

**Cellaring**

1-2 years

**Maturation**

Stainless steel

