

ESTD  
**HARDYS**  
1853

HARDYS OOMOO  
ADELAIDE HILLS  
SAUVIGNON BLANC  
2008



The Best Sauvignon Blanc of Show –  
Presented by Stelvin  
Adelaide Hills Wine Show 2008



Adelaide Hills Wine Show 2008 Class 3

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**Winemaker's Notes**

Hardys Oomoo was one of the first wines produced by Thomas Hardy at his original Bankside winery. Throughout the late 1800s and early 1900s it was Hardy's most recognisable label, the word Oomoo adopted from the local Aboriginal dialect meaning 'good' or 'attractive'.

To celebrate and mark Hardys 150th Anniversary in 2003, Oomoo was revived as a classic McLaren Vale Shiraz.

Today, Oomoo showcases the premium regions of South Australia. Every wine is a true reflection of the variety and the region.

The award winning 2008 Hardys Oomoo Sauvignon Blanc was harvested from the premium cool climate region of the Adelaide Hills.

Fruit for this wine was harvested prior to a record heat-wave in Adelaide and at optimal flavour ripeness where it was gently handled to ensure the wines reflect the strengths of the Adelaide Hills vineyards.

This has resulted in an award winning Adelaide Hills Sauvignon Blanc with intense varietal flavour and bright natural acidity.

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**Bottling Date**  
2008

**Alcohol**  
12.2%

**Residual Sugar**  
5.10 g/L

**Acidity**  
7 g/L

**pH**  
3.2

**Winemaker**  
Paul Lapsley

**Region (%)**  
Adelaide Hills 100%

**Grape Variety**  
Sauvignon Blanc

**Tasting Notes**

**Wine Style**

Sweet 1 2 3 **4** 5 Dry  
Light 1 **2** 3 4 5 Full bodied

**Colour**

Pale straw in colour with green hues.

**Bouquet**

Aromas of passionfruit and gooseberry are complemented with hints of fresh lime juice.

**Palate**

Juicy and vibrant with intense full sweetness of gooseberries and grassy characters. A full and soft palate supports the strong backbone of racy acidity and refreshing minerality leading to an impressive finish.

**Food**

Chicken Lap Cheong and Snow Pea Stirfry.

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**Fermentation**  
100% stainless steel

**Malolactic Fermentation**  
N/A

**Cellaring**  
Up to 3 yrs

**Soil Type**  
Sandy Loam over clay /  
gravelly loam free  
draining soil

**Climate**  
Cool Mediterranean

**Age of Vines**  
8-19 years

**Harvesting**  
Machine & Hand  
picked

