

Alta Tasting Notes

2011 Sauvignon Blanc

Grapes

100% Sauvignon Blanc

District of origin of grapes

100% Adelaide Hills

The grapes for the 2011 Alta Sauvignon Blanc were sourced from high altitude vineyards across the Adelaide Hills wine region, from Kuitpo through to Kersbrook. Individually each vineyard brings its own varietal and regional definition to the final blend.

Winemakers comments

The Adelaide Hills is reknown for producing stylish Sauvignon Blancs and even in a difficult year, the 2011 Alta Sauvignon Blanc shows incredible depth and persistence. This wine is evidence of the complimentary marriage between this aromatic variety and the cool climate Adelaide Hills. Perfect to drink as you flick through recipe books, do your food prep and when you are enjoying your meal. *Sarah Fletcher*

Vinification

Regular vineyard assessments leading up to harvest ensured grapes were picked when the flavours were at their optimal intensity. The grapes were machine harvested during the night and crushed with open rollers in order to minimise phenolic and colour pick up in the juice. The biggest challenge was to ensure that the fresh flavours and remarkable structure of the juice was retained throughout the winemaking process. In addition to trialling new yeasts, we experimented with fermenting on-skins and in large French oak casks. The resulting wines, when used sparingly in the final blend, added new dimensions of flavour and texture to the aroma and palate.

Wines were racked off lees after the completion of ferment and stored cool in stainless steel tanks prior to blending. Individual parcels selected for the Alta Sauvignon Blanc were chosen for their strong varietal intensity and regional expression.

Colour

Pale, icy green.

Aroma

Fragrant citrus blossom, passionfruit and spicy guava.

Palate

Instantly mouth filling with rich pear, fleshy lime and spicy lemongrass penetrating the mid palate. Crisp acid adds exuberance and persistence whilst providing balance and freshness.

Food match

Anything smoked or chilli infused.

Analysis

Alcohol 12.2%

pH 3.13

Acid 7.20g/L

Sugar Dry

