

Alta Tasting Notes

2008 Sauvignon Blanc

Grapes

100% Sauvignon Blanc

District of origin of grapes

100% Adelaide Hills

The grapes for the Alta 2008 Sauvignon Blanc were sourced from several high altitude vineyards in the heart of the Adelaide Hills wine region. Grapes were selected based on strong varietal and regional characters.

Vinification

Regular vineyard assessments leading up to harvest ensured grapes were picked when the flavours were at their optimal intensity. Parcels of fruit were machine harvested in the cool of the night in order to minimise phenolic pick up in the juice. My biggest challenge was to ensure that the fresh flavours and remarkable structure of the juices were retained throughout the winemaking process. I took great care to minimise skin contact and ensured that the juice was protected throughout the extraction process.

Several yeast strains were used based on their ability to highlight varietal flavours and enhance palate structure. Free run and pressings were fermented separately in stainless steel between 12 and 14 degrees celcius. Wines were left on lees after the completion of ferment adding to the mouth feel and texture of the resulting wines. Individual parcels selected for the Alta blend were chosen for their strong varietal intensity and regional expression.

Analysis

Alcohol 13.0%

pH 3.21

Acid 6.8g/L

Sugar 2.8g/L

Colour

Pale straw with green hues.

Aroma

Distinctively varietal with tropical gooseberry and passionfruit.

Palate

Fresh and intense. Fruit driven with ripe limes, tropical guava and lemon grass flavours. Zesty acid provides structure, balance and length to the weighty mid palate. The palate is both generous and moorish with a long clean finish.

Food match

Asian, spicy, seafood, poultry.

Winemakers comments

2008 was an outstanding year for Sauvignon Blanc in the Adelaide Hills. This years Alta Sauvignon Blanc is a typically delicious example of wine made from exceptional cooler climate fruit. The wine is full of varietal flavour making it very approachable now, but with suitable storage will remain fresh and attractive for several years. I hope that you will agree that the wine is satisfying and highly versatile with food.

