



sugarloaf ridge

sauvignon blanc - vintage 2008

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| growing region: | South East, Tasmania |
| grape variety: | Sauvignon Blanc |
| alcohol: | 12.5% |
| ph: | 3.22 |
| acidity: | 7.87g/l |
| residual sugar: | 4.7g/l |
| maturation: | None |
| colour: | Light straw green |
| bouquet: | The initial perfume of passion fruit and fresh cut green apples evolves to grapefruit and lemon sherbet scents with lemongrass, freshly washed mescaline salad and peppery watercress, with herbal notes of tarragon and Thai basil. |
| palate: | Sweet and sour grapefruit, Thai pomelo and passion fruit greet the palate; mouth-watering tangy mandarin and freshly squeezed orange gives the wine a very agreeable juiciness yet retaining a tightness or lean frame work, supported by invigorating lemon and lime acidity and a subtle chalky phenolic. |
| food match: | Pastas, seafood salad |
| wine maker: | Julian Alcorso, Winemaking Tasmania |
| cellaring: | Made to enjoy now |
| awards: | Bronze medal, Tasmania Wine Show 2009 |



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'The initial perfume of passionfruit and fresh cut green apples evolves to grapefruit and lemon sherbet scents. A restrained quality to the bouquet in the sense it's not over-the-top in comparison to the Marlborough style. Sweet and sour grapefruit, Thai pomelo and passionfruit greet the palate; supported by invigorating lemon and lime acidity and a subtle chalky phenolic.

Very pleasant, stylish early drinking wine; perfect for social drinking or summer salads and seafood BBQ - the sort of wine you have at least a case on hand and a few bottles in the fridge at all times.'

Note: Our tasting notes are provided independently by Curtis Marsh at www.thewanderingpalate.com