



## FOUR SISTERS

2009 Sauvignon Blanc  
Export only

EDGY. STYLISH. SPONTANEOUS... FRESH!

**Region:** Central Victoria

**Variety:** 90% Sauvignon Blanc, 10% Semillon

**Alcohol:** 12.0%

**Best Consumed:** 2009 - 2011

### Vineyards

The fruit was predominantly sourced from five individual vineyard sites across Central Victoria including parcels from a high altitude vineyard in the Strathbogie Ranges at 450m (1,476 feet). The average ages of the vines are 10 years. Soil types across each individual site vary from sandy loam with some clay content through to very sandy soils on the banks of the Goulburn River.

### Vintage Conditions

Poor rainfall in winter and an early spring was followed by good rains in late November. The vines across all of the vineyards looked healthy and showed vibrant colour. A cool to mild early January was followed by a record heat wave where the state of Victoria sweltered through four days over 40oC which devastated a lot of the fruit and shocked the vines into heat stress. After the heat wave the weather cooled to typical autumn conditions which allowed the fruit to recover. Sugar levels were lower than previous years leading to lower alcohols across the board however flavour profiles and intensity levels are evident.

### Winemaking

The Sauvignon Blanc fruit was picked and crushed during the cool of the night to ensure retention of the fresh varietal characters and preservation of fruit flavour. After crushing the must was pressed and settled at 0oC – 2oC. A relatively aromatic yeast strain was used for inoculation and this parcel was cool fermented for 2-3 weeks. Post fermentation the wine was stabilised, filtered and blended for bottling.

### Tasting Notes

This unwooded wine displays clean and fragrant grassy aromas with lifted tropical notes. Vibrant passionfruit, gooseberry and lemon citrus flavours shine through on the palate balanced by a gentle acid that leads to a lingering finish.

### Food Match

Shellfish, Sushi or Smoked Salmon



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