



ENGINE ROOM WHITE

Passion, glamour, heartbreak...the diaries of a vintage widow

Vintage 2009

Variety 70% Sauvignon Blanc 20% Chardonnay 10% Semillon

Region Adelaide

Viticulture

The climate and selected soil types found in the Adelaide region are diverse and produce quality Sauvignon Blanc, Chardonnay and Semillon. Careful vineyard selection has rewarded us with fruit showing outstanding varietal character and good natural acid at harvest.

Winemaking – Hamish Maguire

To obtain varying degrees of ripeness and flavour profile, the fruit from all vineyards was picked at several times during late February during the cool of the night to retain freshness and natural acidity.

The fruit was transported to the winery, pressed and allowed to settle. The clear juice was racked after 10 days and then cold fermented in static stainless steel fermenters over 21 days at 14C to dryness. The wine was blended prior to bottling and packaged under screw cap to retain varietal freshness and prevent oxidization.

Tasting Notes

Colour Pale straw with a fresh green tinge

Nose Herbaceous varietal characters with overtones of tropical fruit and floral notes

Palate The Sauvignon Blanc provides an intense tropical fruit spectrum whilst the Chardonnay and the Semillon provide background and complexity. The wine is well balanced with persistence, length and a refreshing finish.

Food Match A delightful wine with Asian food, seafood, cheese platter or just as a palate cleanser.

Technical Details

Specific Gravity	0.9928	Sulphur Dioxide FREE	34 mg/L
Alcohol	12.5% v/v	Sulphur Dioxide TOTAL	112 mg/L
Volatile Acidity	0.30 g/L	Residual Sugar	3.5 g/L
Titratable Acid	6.56 g/L	pH	3.21

Cellaring Drink now!

Bottling Date August 3rd 2009

