



## SAUVIGNON BLANC 2014

LEMONGRASS • HONEYDEW • PAW PAW • VIBRANT

SPRING STARTED WITH AVERAGE COOL TO MILD CONDITIONS FOLLOWING A REASONABLY WET WINTER WHICH ENSURED THE SOIL WAS DAMP WELL PRIOR TO BUDBURST. A WARM DRY SUMMER AND AUTUMN FOLLOWED, RESULTING IN ABOVE AVERAGE YIELDS WITH WELL BALANCED, CLEAN, RIPE FRUIT.

THE 2014 DALRYMPLE SAUVIGNON BLANC WAS SOURCED FROM 3 VERY DISTINCTIVE SITES ACROSS TASMANIA. THE COAL RIVER VALLEY, NEAR HOBART AND THE RELBIA AREA OF THE TAMAR VALLEY PROVIDED THE MAJORITY OF THE FRUIT ALONG WITH A SMALLER PARCEL FROM OUR OWN DALRYMPLE VINEYARD AT PIPERS RIVER.

TO MAXIMISE COMPLEXITY WE HARVESTED AND FERMENTED EACH PARCEL OF FRUIT SEPARATELY WITH A RANGE OF YEAST STRAINS AND LEES CONTACT. A SMALL PORTION WAS FERMENTED IN OLD FRENCH OAK BARRIQUES TO ADD TEXTURE.

FRESH AND VIBRANT AROMAS OF LEMONGRASS, HONEYDEW, PEACH SKIN AND PINEAPPLE WITH HINTS OF CRUSHED HAZELNUTS ADDING COMPLEXITY.

THE PALATE IS JUICY WITH FRESH MELON AND PAW PAW. BRIGHT ACIDITY GIVES LENGTH, BALANCE AND CLARITY TO THE RICH FRUIT AND TIGHTENS TO A CLEAN FINISH.

FOOD MATCH : TEXTURED ASIATIC DISHES

VITAL STATISTICS
HARVEST: 6TH TO 15TH APRIL 2014
TOTAL ACIDITY (G/L): 7.3
PH (UNITS): 3.12
TOTAL SO <sub>2</sub> (MG/L): 100
RESIDUAL SUGAR (G/L): 2.0

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