



2007 Parri Estate Sauvignon Blanc



The Vineyard

The Parri Estate vineyard at Mt Compass in the Southern Fleurieu is positioned 280m above sea level and comprises a total of 82 acres under vine. The cool, maritime microclimate and ironstone soil is perfect for growing classic cool climate Sauvignon Blanc.

A wet spring and cool growing season produced fruit that was highly aromatic, crisp, lean and varietal in character. Fruit was harvested from the 'Creek' block in March, placed in 500kg bins to reduce spoilage and transported immediately to the winery.

Winemaking

Fruit was whole bunch pressed to prevent maceration of the skins and reduce solid content in the juice. Juice was then cold settled, racked off solids and inoculated with a selected yeast strain.

Fermentation was conducted at 14-16 degrees Celsius for 10 days. The wine was then cooled, settled, racked and cold stabilised in preparation for bottling in late May 2007.

Tasting Notes

The 2007 Parri Estate Sauvignon Blanc is classically cool climate in style with minimal colour. It displays aromas and flavours of citrus, passionfruit, lemon grass and lime. A fresh and zesty style the palate is generous, crisp and has great length from clean acidity. Best drinking whilst young, enjoy this wine with seafood or by itself.

Technical Information

Region:	Mt Compass, Southern Fleurieu South Australia	Alcohol:	12.0% v/v
Varieties:	100% Sauvignon Blanc	pH:	3.24
Sugar at Picking:	11.8° Baume (Be)	Total Acidity:	6.9g/L
Closure:	Screw Cap	Residual Sugar:	0.8g/L
Barcode:	9332751002790 EAN	Contains Sulphites	