

# COCKATOO RIDGE



Cockatoo Ridge Wines  
Why wouldn't you.

## 2009 Sauvignon Blanc

COLOUR	Very pale straw with light green tinge.
BOUQUET	Fresh lime, orange and passionfruit aromas.
PALATE	This wine shows herbaceous lemon grass and asparagus aromas. On the palate the wine shows melon and gooseberry characters finishing with tight, well balanced acid zest.
VARIETY	Sauvignon Blanc
WINEMAKING	The 2009 vintage will always be remembered for the severe hot weather that occurred during January. Fortunately we harvested our Sauvignon Blanc before this heat wave began to capture the fresh lime/citrus flavours. The grapes were picked and processed quickly to separate the clear juice from the skins. A specific yeast for Sauvignon Blanc was used and after a cool fermentation the wine was carefully filtered and bottled to retain all the appealing fruit flavours.
SERVING SUGGESTIONS	Stir Fried Thai prawn salad.
CELLARING	To be drunk fresh over the next couple of years.
WINEMAKERS NOTES	Alc/Vol: 13.0% TA: 7.9g/L pH: 3.3 Res. Sugar: 1.87g/L

