

Highlands Road Sauvignon Blanc 2008

Tasting notes:

Pale straw coloured with a hint of green. On the nose, flinty grapefruit and cut grass with a subtle undertone of green gooseberry and white peach. On the palate, a bouncy acidity combines well with the fruit and gravelly flintiness of the typical Elgin Sauvignon Blanc to give this wine a lovely mouthfeel and a lingering finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Highlands Road Estate

winemaker : Justin Hoy

wine of origin : Elgin

analysis : **alc** : 13 % vol **rs** : 1.03 g/l **pH** : 3.03 **ta** : 6.54 g/l **va** : 0.4 g/l **so2** : 80 mg/l **fso2** : 35 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Cork

John Platter Wine Guide:
4 stars

ageing : The naturally high acidity, & organic & phenolic ripening resultant from the cool climate, gives this wine the ability & advantage to age well over 3+ years, while still maintaining structure & balance, along with fruitiness & zesty appeal.

in the cellar : Winemakers notes:

Juice allowed to settle for 2 days in stainless steel tanks before fermentation at a maximum temperature of 12°C. This wine was treated reductively and given a post fermentation lees contact of 1 month.

Bottled in screw caps.