

Highlands Road Sincere 2008

Tasting notes:

Pale straw coloured with a hint of green.

On the nose, the distinct Elgin minerality, grapefruit, fresh lemon/lime with a hint of tropical fruit and white peach.

On the palate, a lovely follow through of the fruits from the nose that give this wine an excellent length and that blend intimately with the slight fatness of the Semillon and racy acidity of the Sauvignon Blanc.

A good lingering aftertaste.

variety : Sauvignon Blanc | 80% Sauvignon Blanc 20% Semillon

winery : Highlands Road Estate

winemaker : Justin Hoy

wine of origin : Elgin

analysis : alc : 12.95 % vol rs : 1.48 g/l pH : 3.16 ta : 6.2 g/l va : 0.3 g/l so2 : 90 mg/l fso2 : 36 mg/l

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

pack : Bottle **closure** : Screwcap

John Platter Wine Guide:

3.5 stars &

Good Value rating.

in the cellar : Winemakers notes:

Both the Sauvignon Blanc and Semillon Grapes were harvested at optimal ripeness in the cool hours of the early morning and put straight into cold storage to bring the temperature down further.

The grapes were handled separately throughout the whole process and only blended after fermentation and a period of lees contact. Juice of each variety was allowed to settle for 2 days in stainless steel tanks before fermentation at a maximum temperature of 12°C.

This wine was treated reductively up to bottling.

Bottled in screw caps.