

## Black Oystercatcher Sauvignon Blanc 2010

A forthcoming nose of nettles and capsicum is followed by hints of gooseberries and tropical fruit. This is complemented by a full palate with good mineral crispness and mouth watering sweet and sour flavours.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Black Oystercatcher

**winemaker** : \_

**wine of origin** : Elim

**analysis** : **alc** : 13.5 % vol **rs** : 2.5 g/l **pH** : 3.2 **ta** : 6.7 g/l

**type** : White

**pack** : Bottle **size** : 0 **closure** : Cork

**in the vineyard** : The Sauvignon Blanc vineyards are planted in shale soil in an East West direction.

**in the cellar** : During the making of the 2010 Sauvignon Blanc, only free run juice was used to ensure the best quality. Cold fermentation and 3 separate selective hand pickings were further used to contribute to the complexity and flavour of our wine. Extensive lees contact was given for a full creamy mouth feel and good aging potential.

