



PREMIUM CPV 2009 SAUVIGNON BLANC

Coonawarra is one of Australia's best known wine regions. It is the best justification in Australia of the French concept "terroir": the coming together of wines, soil and climate resulting in unique characteristics in grapes. Coonawarra Premium Vineyards are located close to the township of Coonawarra which has changed little since the first planting in 1890.

VINTAGE

Winter rainfall was average, giving good soil moisture levels for budburst in early spring. Conditions during spring were dry with minimal frost and no disease pressures allowing for excellent vine canopy development.

WINEMAKING

The grapes were harvested at optimum maturity in the cool of the night to capture the lively herbaceous and tropical varietal characters which develop in the cool climate of Coonawarra. Anaerobic handling of the juice and the selection of appropriate yeast ensured these fresh characters were maintained in the finished wine, which was bottled early to be enjoyed as a young wine.

COLOUR

Pale straw in colour with a touch of green tinge hues.

BOUQUET

Fresh herb garden aromas with lemony overtones and a touch of light tropical fruits.

PALATE

Fresh and lively citrus characters complimented by herbaceous grassy flavours leading to a clean, refreshing finish.

SUGGESTED FOOD

Enjoy with grilled salmon and asparagus.

CELLARING

An outstanding wine made to drink young and fresh and will reward with careful cellaring in the medium term.



100% COONAWARRA
AUSTRALIA

alcohol: 12.5%
pH: 3.06
acid: 7.00 g/l