

jones road



SOMERSBURY  
ESTATE

## 2005 Sauvignon Blanc

### Tasting Notes:

Made from premium fruit specially selected from a single vineyard on The Peninsula the wine shows ripe tropical and citrus fruit aromas with a gentle savoury edge. Judicious use of French oak has created a soft, smooth texture and the palate is bursting with ripe passionfruit flavour. The ripeness accordingly provides a clean, crisp acid finish.

### Viticulture:

Sourced from a recently acquired vineyard on The Peninsula these vines have been given special attention. A hard pruning, provided new cordons to work with and restricting the number of shoots per vine provided a light crop of flavoursome grapes. The rapid growth of Sav Blanc was carefully managed with a VSP canopy, summer pruning and leaf plucking to provide the ideal microclimate for the grapes.

### Vinification:

The hand picked grapes, harvested early in the morning, were taken to the winery and gently crushed and pressed into refrigerated tanks. After settling and racking the juice is fermented using specific yeasts to promote the flavour and complexity. The mouthfeel and complexity of the wine were enhanced by a short time in barrel before being bottled in Premium deep punted clear 'Arctic' glass bottles.



*100% Estate Grown, Premium Wines from the Mornington Peninsula, Australia.*