



1507 Melton Highway Plumpton, Victoria 3335
Ph: (03) 9747 1444 Fax: (03) 9747 1481

TASTING NOTES

Sauvignon Blanc 2015 'Camelback'

- Details:** A classic example of this variety which is ideally suited to the cool grape-growing region of Sunbury. Pale straw in colour with a touch of green, this wine has lively lemon, and lime with a touch of fresh herbaceous notes. These characters follow through on the palate giving lovely crisp length and intensity. Lees maturation in old oak barrels builds palate texture. The Camelback Sav Blanc exhibits a persistent style with a clean finish.
- Origin:** Plumpton, Victoria.
- Blend:** Sauvignon Blanc 100%
- Viticulture:** Vines planted in 1997 and 1998. Vines spur-pruned and vertical shoot positioned.
- Vintage:** Another dry growing season, early flowering followed by a warm summer. Fruit ripened evenly with picking commencing on 19th to the 26th Feb.
- Winemaking:** Grapes were macerated on skins in the press for 24 hours before pressing. The juice was racked and fermented in stainless steels vats (90%) at low temperatures, and 10% old French oak barrels. After fermentation, the wine was blended, stabilised and bottled with no fining and minimal handling.
- Bottled:** August 2015
- Alcohol:** 11.5 % Contains sulphites.
- Ageing Potential:** 1- 2 years