

COOL WOODS

COOL WOODS SAUVIGNON BLANC



VINTAGE	2016	REGION	South Australia
HARVESTED	February 2016	BOTTLED	September 2016
ALCOHOL	13%		

WINEMAKERS NOTE

The nose is bright and lifted with tropical fruit aromas. The palate is crisp, clean with passionfruit and subtle grassy flavours. The colour of the wine is pale straw. There is a lovely crisp and clean mouthfeel, balanced with citrus fruits and natural acidity.

VINTAGE

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions slowed down the ripening and allowed the fruit to develop well. Whites from 2016 show good flavour and balance.

WINEMAKING

Crushed, de-stemmed and then pressed using a membrane press. The ferment was kept slow and cool to retain all the natural flavours and aromatic qualities. The juice was fermented in stainless steel tanks at a cool temperature to retain all the natural flavours and aromatic qualities. The wine was blended, clarified, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.

