



## **Fox Creek Wines - Tasting Notes 2010 Sauvignon Blanc**

### **Appearance**

**Pale straw.**

### **Bouquet**

**Refreshing collection of passionfruit, lime and citrus blossom, lifted pineapple and musk with a leafy herbaceous edge.**

### **Palate**

**Lemon and Kaffir lime, kiwi fruit and pineapple fill a generous mid palate, which is complemented by a clean and crisp zesty finish.**

### **Winemaking**

**2010 had a moderate ripening season, with harvest occurring around its usual time.**

**Although the grapes took their time achieving flavour ripeness, the moderate temperature allowed the development of fresh delicate flavours while retaining good natural acidity.**

**The grapes were harvested from two individual McLaren Vale vineyards: The Fox Creek Cellar Door vineyard contributes the musk and citrus characters and the other vineyard near Willunga contributes the herbaceousness and kiwi fruit characteristics. A cool fermentation in stainless steel tanks for 2 1/2 weeks retained the grapes best characteristics.**

## **Alcohol**

**13% by vol.**

## **Ageing potential**

**This wine is suited for early drinking and will retain fresh fruit characters for the next year.**

**This wine is made to be enjoyed whilst it is young.**

**Viticulture**

**Nick Wiltshire**

**Winemaker**

**Scott Zrna**