



## **Fox Creek Wines - Tasting Notes 2010 Shadow's run Sauvignon Blanc**

### **Appearance**

Pale straw.

### **Bouquet**

Traditional aromas of lemon, lime and fresh cut herbs.

### **Palate**

Soft juicy fruit driven palate of grapefruit, pineapple, mandarin and mango, with a clean refreshing finish akin to old fashioned lime juice cordial.

### **Winemaking**

The vineyard was harvested mid February with excellent balance and fruit flavours from a moderate ripening season, the vines excellent canopy and hydration protected the fruit from the sun and preserved it varietal aromas.

**Fermentation ran for 16 days and used 2 specially selected yeasts to enhance varietal characteristics in the wine. The wine was lees stirred weekly for 13 weeks to enhance the wines mouthfeel and structure.**

## **Ageing**

**This wine is made to be enjoyed whilst fresh and young.**

## **Viticulture**

**Nick Wiltshire**

## **Winemakers**

**Scott Zrna**

## **Alc. /Vol.**

**13.0%**