

TAYLORS®

TAYLORS Sauvignon Blanc 2008

TAYLORS®

SAUVIGNON
BLANC



ADELAIDE HILLS

"Think of nothing else but the source when crafting a wine, for it is in the vineyard that great wines are made." Bill Taylor SM.

12.5% alc/vol WINE OF AUSTRALIA 750ML

REGION	Adelaide Hills
COUNTRY	Australia
VARIETAL	Sauvignon Blanc
PACKAGING	12 x 750ml bottles
ALCOHOL	13.1 %
PH	3.02
ACID	7.00 g/l

Tasting Notes



DESCRIPTION

This range of wines from the Taylor family are crafted to express the pure varietal characters of the grape and also to reflect the location of the vines or what is known as 'terroir'.

Adelaide Hills is considered the capital of Sauvignon Blanc in Australia. Its cool weather conditions lend themselves to the growing of aromatic white varieties, such as Sauvignon Blanc. For this reason Taylors sought fruit from growers in this iconic region to craft their version of this popular varietal.

Parcels of fruit for the 2008 vintage were selected from several vineyards across the Adelaide Hills – ranging from Birdwood to Littlehampton. Grapes were picked based on taste and ripeness from 11th March through to 19th March and the harvest was conducted at night to retain the fresh fruit characteristics.

The grapes were destemmed and then pressed with a few small parcels chilled and held in the presses for a day to increase precursor flavour extraction from skins. Fermentation was carried out using a strain of yeast to highlight the varietal character. The majority of the juice was fermented at 15°C – 17°C in stainless steel vessels and a small parcel at a slightly higher temperature to increase texture and passionfruit character punch. Post fermentation some yeast lees autolysis was encouraged to increase mid palate texture. All efforts were taken during the winemaking process to ensure the wine has both regional and varietal expression. The wine was bottled on 8th September 2008.

WINE COLOUR

Very pale straw with a green edged hue.

WINE BOUQUET

The wine is distinctly Australian with fresh aromas of passionfruit, rockmelon and guava with a hint of green pea.

WINE PALATE

This wine has a fresh and zippy palate with regional varietal flavours of passionfruit, guava and ruby grapefruit. Overall, the wine fills the mouth with flavour and a cleansing acidity. The finish has a hint of lychee character and leaves the mouth fresh and revived leaving you ready for the next sip.

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

- This wine has yet to be shown.

CELLARING NOTES

This wine should be enjoyed whilst young and fresh.