



## 2008 Sauvignon Blanc Semillon

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The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. Each release in the Mt Jagged range builds on this quality reputation and offers a single vineyard wine of outstanding quality hand made from the vine to the bottle. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



65% Sauvignon Blanc and 30% Semillon and 5% Reserve Chardonnay with the Semillon coming from the Mt Jagged Vineyard and the Sauvignon Blanc coming from a vineyard 7km South near the coast. The wine is a very tight unwooded dry white that has very intense cool climate aromas and flavours. Tropical aromas of gooseberries, limes and snow peas are continued on the palate with crisp dry flavours of green apples, lemons hints of asparagus with a long lingering finish.

**Cellaring:** Will reward 5-7 years.

**Viticulture:** Both blocks were hand pruned and shoots were positioned vertically with a small amount allowed to fall out similar to a Ballerina canopy. Harvesting occurred at night and cropped at approximately 2.5-3.5 tonnes per acre so flavours were not diluted.

**Vinification:** The parcels were fermented separately in a stainless steel tank, blended and bottled shortly after finishing fermentation to make as fresh a wine as possible.

**Reviews:** 4.5 Glasses, 500 dozen; Rating: 90  
James Haliday 2010 Wine Companion

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