



2009 Sauvignon Blanc Semillon

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.



Made from 60% Sauvignon Blanc and 40% Semillon with the Semillon coming from the Mt Jagged Vineyard and the Sauvignon Blanc coming from a vineyard at the Northern edge of the Southern Fleurieu wine district. The wine exhibits mid straw in colour, with fresh, lifted aromas showing peach and pear fruits backed subtle French oak notes. A medium-weight style with polished citrus and fig notes supported by nuances of spice and delicate toast accents. Finishes with an attractive creaminess and lingering persistence.

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 two parcels were fermented separately in a stainless steel tank, blended and bottled shortly after finishing fermentation to make as fresh a wine as possible

13.5% alc/vol
