

2004 Sauvignon Blanc



Gold medal and trophy for Best Sauvignon Blanc, 2004 Royal Adelaide Wine Show. Gold medal and trophy, 2004 Margaret River Wine Show.

TECHNICAL NOTES

Awards:

Gold medal and trophy for Best Sauvignon Blanc, 2004 Royal Adelaide Wine Show. Gold medal and trophy, 2004 Margaret River Wine Show. Silver (Royal Melbourne, Margaret River & National Wine Show of Australia; 2nd in class of 90 entries) 4 ½ Stars 90 points (James Halliday's 2006 Wine Companion) Bronze (Royal Perth 4th in class of 92) Bronze (Royal Queensland)

Region:

100% Five Ashes Vineyard, Margaret River.

Colour:

Youthful pale straw green colour.

Bouquet:

Fresh, restrained and pungent all at once, this is possibly the best Hamelin Bay Sauvignon Blanc to date. Aromas of estery passionfruit, nettles, mineral and sea spray combine with hints of vanillin nougat from a small portion of barrel ferment.

Palate:

The palate is again very fresh, medium weight and with excellent persistence, drive and depth. Elegance, restraint and power all tied into one.

Source:

Five Ashes Vineyard, Margaret River

Vintage Characteristics:

Warm dry vintage.

Vinification:

90% stainless steel and 10% barrel fermented.

Cellaring Potential:

Drink now or cellar up to 2years.

Oak Treatment:

10% barrel fermented in New French oak.

Serving Suggestion:

Enjoy with freshly shucked oysters -- which can almost be imagined in the glass.

Alcohol:

12.5%

Sweetness:

Dry

Residual Sugar:

0.67g/L

pH:

3.2

Acidity:

6.7g/L

Harvest Date:

March 2004

Bottling Date:

June 2004