

# HAMELIN BAY TASTING NOTES



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## 2015 SAUVIGNON BLANC

Faint tinges of green.

Fresh lime juice, kiwi fruit with hints of passionfruit, subtle spice and vanilla pod aromas from barrel fermentation in French oak.

Restrained and elegant with a beautiful rich mid-palate and long line of flavour finishing crisp and dry.



### TECHNICAL NOTES

Variety:	100% Sauvignon Blanc
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	12.9%
pH:	3.18
TA:	7.02 g/L
Sweetness:	Dry, 2.1 g/L
Oak:	23% barrel fermented in French Oak, 8% new - 12 weeks on lees stirred weekly
Bottled:	June 2015