

HAMELIN BAY TASTING NOTES



2014 SAUVIGNON BLANC

Water white with a green tinges.

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

Rich and long, with a seamless palate. This wine has great weight and length and a fine natural acidity affording a dry finish.



TECHNICAL NOTES

Variety:	100% Sauvignon Blanc
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	13.4%
pH:	3.27
TA:	7.18 g/L
Sweetness:	Dry, 1.44 g/L
Oak:	30% in French Oak, 7% new - 12 weeks on lees stirred weekly
Bottled:	September 2014