

# SMALL STEPS

## SAUVIGNON BLANC 2008



- Region:** *Made 100% from grapes grown in the Riverina Region of New South Wales.*
- Season:** *A mild spring led to a dry summer, with very hot conditions late in the season. An excellent vintage for white varieties, with plump fruit harvested under excellent conditions in early February before the extreme heat arrived.*
- Fruit Details:** *Variety: 100% Sauvignon Blanc*
- Oenology:** *Machine harvested fruit was cold fermented following crushing and pressing. A portion was left in tank, on lees post fermentation. The wine was blended, filtered and bottled in October 2008.*
- Tasting Notes:**
- Colour: Light straw yellow with a green hue.*
- Bouquet: Displays a pungent nose of gooseberry, lemon and passionfruit.*
- Palate: Is fruity, full bodied with a rich texture and is true to variety with fresh garden peas and tropical fruits of passionfruit, limes and mango. The finish is dry, crisp and refreshing with well balanced acid and alcohol.*
- Food Match:** *A versatile all-rounder, wonderful as a stand alone aperitif, or anything with Asian influence. For a treat, we recommend it with oysters, mussels, prawns, crab and lobster, sushi, tuna, strong cheeses, Asian stir fries with lemon grass and coriander, tomato and onion dishes*
- Technical Details:**
- A/V 12.02°  
Ta 5.71 gpl  
SO2 43/133  
PH 3.41  
VA .46  
RS 3.5*