

2010 Cape Jaffa Sauvignon Blanc



The Region

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

Vineyards

Our sauvignon blanc come from low yielding vines that are carefully managed using biodynamic techniques.

Vintage

The 2010 vintage was a season for early ripening and mild temperatures leading up to harvest, which made for excellent growing conditions for our whites.

Winemaking

A hands-on and gentle winemaking process has preserved the exceptional fruit characters from our vineyards in this vintage's sauvignon blanc. The winemaking was undertaken with a focus on minimal intervention, allowing great regionality and varietal expression. This year is our first to produce our popular sauvignon blanc as a fully certified biodynamic wine.

Winemaker

Derek & Anna Hooper

Variety

Sauvignon blanc

Aroma

This great example of Mount Benson sauvignon blanc boasts a complex bouquet of tropical kiwi, white peach and hints of lime zest.

Palate

A fresh minerally palate with citrusy undertones and a dry crisp finish make up the palate of this well-structured white wine.

Alcohol/Volume

13.0%

Peak drinking

Now – 2011

Serving Suggestion

Char-grilled crayfish with garlic butter

ABOUT THE 2009 CAPE JAFFA SAUVIGNON BLANC

“A well-made wine with an expressive bouquet and lively, juicy palate; citrus, passionfruit and touches of herb all add up to a positive, drink-now style... 90 points”

James Halliday, Wine Companion, 2011 edition