

## PALANDRI SAUVIGNON BLANC 2004

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The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River and Great Southern.

**Winemaker:** Sarah Siddons

**Winemaker's Comments:** The wine is a light straw colour with green hues. The striking nose displays a zesty lemon lime aroma with herbaceous undertones and hints of tropical fruit showing through.

The wine displays a crisp clean palate with zesty citrus characters dominating.

**Suggested Food:** Thai red curry snapper with Jasmine Rice.

**Cellaring:** drink now.

**Viticulture:** Fruit was drawn from the premium Margaret River and Great Southern regions of Western Australia. The 2004 vintage experienced a cool summer causing a longer ripening period and more complex fruit flavours in the wines.

**Vinification:** All parcels were fermented at between 12-14 degrees Celsius in stainless steel fermenters using aromatic and neutral yeast strains.

Small parcels of Sauvignon Blanc fruit were selected because they displayed considerable varietal and regional characteristics and style. Prior to bottling these parcels were blended together to highlight the varietal characters of Sauvignon Blanc

### TECHNICAL ANALYSIS

Alc/Vol: 13%

pH: 3.04

TA: 6.5

Harvest date: Feb-March 2004

Bottling date: September 2004

