

Native Point



2012 Sauvignon Blanc

THE WINE

A bright straw colour with inviting ripe aromas of tropical fruits against a firm, fresh background of green bean and apple.

Rich mouth filling passion fruit and melon fruit flavours balanced by a crisp, clean acidity and lingering finish.

FOOD PAIRING

Oyster, mussels, sushi, chicken and pork dishes. Delicious with fresh soft white cheese or ripe strawberries.

VITICULTURE INFORMATION

Good winter and spring rain, even budburst and reduced vigour resulting from cane pruning in all blocks produced small bunch sizes and even lower yields than average. Cooler summer temperatures provided ideal, long slow ripening conditions with harvest in early April, producing excellent varietal characteristics.

WINEMAKING NOTES

Grapes harvested at flavor ripeness, handpicked, and gently airbag pressed. Long, cold soak and settling in-tank. Wild natural ferment at very cold temperatures to retain pristine fruit characters. Settled and filtered pre-bottling.

VINTAGE INFORMATION

Vintage: 2012
Harvest Date: 03/04
Yield: 6t/ha
Clones: F4V6
H5V10
Region: Tamar Valley
Tasmania
Winemaker: Fran Austin &
Shane Holloway
Alc. /Vol. 12.7%
Total Acid: 6.3/L
pH: 3.3
Residual Sugar: 5.1g/L