



Windy Peak

Windy Peak wines are made at our Dixon's Creek winery in the Yarra Valley from carefully selected fruit. Fruit sources include the family vineyards in the Yarra Valley and King Valley. Windy Peak consistently overdelivers on quality and offers exciting varieties such as Pinot Grigio and the new hybrids Nouveau Shiraz and Classic White. Generous in flavour with fine grained texture, Windy Peak is perfect for bringing out the best in food.

Pinot Noir Chardonnay Rosé Sparkling, Classic White, Pinot Grigio, Riesling, Sauvignon Blanc Semillon, Chardonnay, Nouveau Shiraz, Rosé, Pinot Noir, Sangiovese, Cabernet Merlot, Shiraz



CLASSIC WHITE 2009

Region

Victoria

Appearance

Vibrant straw with a green hue

Bouquet

Fresh grassy, slightly aromatic nose with some gooseberry characters

Palate

Vibrant zesty flavours with good citrus characters. Light fresh and easy drinking

Vintage Conditions

The 2008-2009 growing season saw good early rainfall and some warm ripening conditions. Conditions in the Southern Victorian areas were ideal for fresh dry white styles.

Winemaking

Fruit is selected from several regions in Victoria. Sauvignon Blanc is toned down with some Pinot Grigio and Semillon and then revved up with some Sardinian savouriness and zest from Vermentino. The Sauvignon and Grigio were predominantly from the Yarra and King. Fruit is both hand and machine harvested depending on the variety. Pressing of the grapes is very delicate to ensure that we make very fine and delicate base wines.

The individual varieties are fermented separately and blended after vintage to make this particular wine style.

Wine Analysis

Alc/Vol : 12.0 % pH : 3.30 TA : 6.2 g/L

Cellaring

This wine is made for immediate enjoyment

Suggested Cuisine

Try with fresh seafood - freshly shucked oysters or calamari salad

General Characteristics

● Dry / Sweet ● Body

Steve Webber
Chief Winemaker

KEY	● Dry	●● Medium Dry	●●● Medium Sweet	●●●● Sweet
	● Light Bodied	●● Medium Bodied	●●● Full Bodied	

