

GOUNDREY
WESTERN AUSTRALIA

Goundrey Homestead Sauvignon Blanc 2009



Background Information

The Goundrey vineyards are located within the vast plains of the south west corner of Western Australia. Here the vines produce a range of different styles including red wines with rich deep flavours and white vibrant wines with a crisp racy edge.

Homestead wines are crafted to be full-flavoured, mouth-filling wines with good length and drinkability.

2009 Vintage

Adequate rainfall in the growing season resulted in healthy vines with ample foliage. This rainfall was able to sustain the vines through the dry summer that followed. The south-west of Western Australia experienced a cool and extended ripening period in the lead up to the 2009 harvest. The slow ripening process resulted in small and intensely flavoured berries.

Winemakers Notes

Grapes were sourced from premium vineyards in both the Pemberton and Mount Barker regions. The fruit was gently pressed using an air-bag press and then fermented in stainless steel tanks. Gentle processing and cool fermentation ensured that all the bold and vibrant fruit flavours were retained. Following fermentation the juice benefited from a short period of lees contact. This process, combined with minimal fining and handling, has resulted in a wine of great depth of flavour and texture.

Tasting Notes

Very pale straw with youthful green tinges, this wine displays all the hallmarks of Sauvignon Blanc from the south west of Western Australia. Intense aromas of lemon zest, pineapple and passionfruit are balanced by hints of nettle and freshly cut hay. The palate is full and flavoursome with lemon citrus, gooseberry, green apple and passionfruit. Enjoy while youthful and fresh.

Vintage

2009

Food Suggestion:

Enjoy with BBQ prawns

Alcohol

13.0%

Growing Areas

Western Australia

pH

3.2

Grape Variety

Sauvignon Blanc

Acidity

6.7 g/litre

Winemaker

Peter Dillon