

MAWSON'S

Mawson's Wrattenbully Sauvignon Blanc 2009

One of Australia's finest explorers, Sir Douglas Mawson inspired the world with his courage and heroic feats. Yalumba was proud to be a sponsor of Mawson's pioneering Antarctic expeditions in 1911-14.

We have been growing Sauvignon Blanc at Wrattenbully since the vineyards were first planted in the mid 1990s. Every year the fruit has shown vibrant and intense flavours and characters that we look for in the variety, and it is exciting to have this wine as the first regional release.



WINEMAKING / VITICULTURE

Wrattenbully is situated about 300 km southeast of Adelaide and about 30 km north of Coonawarra. The climate is a balance between those of the viticultural regions of Coonawarra and Padthaway as the average summer temperature is one degree warmer than the former and one degree cooler than the latter. Our vineyards are sited on gentle slopes with rows running predominantly east-west.

Our Wrattenbully vineyard plantings of Sauvignon Blanc are extensive, providing choice and ensuring only premium grapes are selected for Mawson's Sauvignon Blanc. Careful berry selection and fermentation of the free drained juice without pressing reveals very fine, intense fruit flavours. The wine was vinified and held cool in stainless steel to retain its liveliness and freshness prior to bottling.

The aromas are typical of a cool climate Sauvignon Blanc showing grassy, nettley and guava notes. There is a delicious zestiness on the palate with flavours of citrus and lemongrass balanced by a mid palate fullness that leads to a crisp finish. The 2009 Mawson's Sauvignon Blanc is a wine to be enjoyed in its youth. The wine is a refreshing drink and would be well matched to light dishes.

Food Suggestions: Try with pan fried King George Whiting

Suitable for vegans

VINTAGE CONDITIONS

The 2008 winter at Wrattenbully was dry though the effect of frost was at a minimum with only a couple of low lying blocks struck. These conditions meant that our viticulturists had to be diligent and ensure the vines received sufficient water for the shoot growth essential for growing quality Sauvignon Blanc. A big rain in December took the pressure off, adding to the soil moisture and freshening the vines. Late January 2009 had a few days of extreme heat which were challenging, though cooler conditions eventually prevailed and the vines were able to find their own balance. These conditions held until harvest and Wrattenbully Sauvignon Blanc achieved ripe fruit notes with strong gooseberry passionfruit flavours.

VINTAGE INFORMATION

Vintage	2009
Region	Wrattenbully
Winemaker	Peter Gambetta
Harvested	February & March 2009
Alc/Vol	11.5%
Total Acid	6.5 g/L
pH	3.28
Cellaring	Drink now

