



RED HILL ESTATE

COOL CLIMATE SAUVIGNON BLANC

2015

This 2015 Sauvignon blanc is straw in colour with a pale green hue

TASTING NOTE

On the nose there are fresh aroma's of Gooseberry, fresh snow peas, lime and melon. With undertones of tropical fruit and green apple.

The palate has a layering of flavours as you sit and take them in. It starts with green pea pods freshly picked from the garden, flows into a herbaceousness that keeps evolving into lime juice and Honeydew melon. Toward the end, and through the middle of all these flavours are tropical juices and passionfruit.

The wine has generous length of aroma's and flavours that fill your palate and hang around for awhile. The acid is crisp and delicate, which gives the wine a clean finish. The creaminess through the middle palate and the oh so subtle hint of oak, makes this wine an absolute pleasure to drink.

WINEMAKING

These grapes are harvested during the cool of the night. When the flavours are at their optimum. Tank pressed into stainless steel tanks and fermented between 12-15 degrees. This cool fermentation helps to retain vineyard flavours. Once the wine has finished fermenting it is left on lees and stirred for 3 months. 10% of the wine is aged in French barrels. Both of these treatments gives the wine another layering and dimension.

TECHNICAL ANALYSIS

Alcohol 13.0%.

Standard Drinks 7.7

CELLARING

Cool Climate Sauvignon blanc can be drunk immediately or cellared for up to 3 years.

