



Cooralook

A taste of the world in every glass



COORALOOK SAUVIGNON BLANC 2009

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| VARIETY: | Sauvignon Blanc |
| REGION: | Strathbogie Ranges and Mornington Peninsula |
| ALCOHOL: | 12.5% |
| RESIDUAL SUGAR: | 4.9g/l |
| PH: | 3.16 |
| TITRATABLE ACIDITY: | 5.9g/l |
| HARVEST DATES: | February 2009 - March 2009 |

2008/2009 GROWING SEASON

The growing season in Southern Victoria started with average winter rain in 2008 which then gave way to a dryer than normal spring. As the growing season progressed above average rainfall in November and December mixed with warm temperatures saw ideal growing conditions for the vines enabling the shoot growth to be more vigorous than normal. January and February saw soaring above average temperatures with a return to the dry conditions that have prevailed for so many years. Yields were lower than estimated although quality was extremely good.

VINEYARDS & WINEMAKING

VINTAGE

Fruit from the Yabby Lake Vineyards Strathbogie Ranges was harvested in February and March of 2009 in optimum condition allowing for this generous fruit driven wine. Harvested from the higher altitude Strathbogie Vineyard contributes freshness and vibrancy to the wine.

WINEMAKER'S NOTES

Brilliant and vibrant in appearance, the 2009 Cooralook Sauvignon Blanc displays a lovely depth of fruit and complexity; the aromas are a culmination of nectarines, peaches and sweet tropical nuances. This light bodied wine is full of lifted tropical stone fruit balanced by crisp, cleansing acidity with a delightful lingering finish.

Enjoy with chilled lobster salad, prawn and mango salsa or grilled chicken and cheddar salad.

Group Viticulturist – Keith Harris

www.yabbylake.com