



**RED CLAW**  
MORNINGTON PENINSULA

## **RED CLAW SAUVIGNON BLANC 2010**

Variety:	Sauvignon Blanc
Region:	Mornington Peninsula
Alcohol:	13.0%
Residual Sugar:	0.89g/L
pH:	3.07
Titrateable Acidity:	6.4 g/L
Harvest Dates:	March 2010

### **VINEYARDS & WINEMAKING**

#### **VINTAGE**

Following significant spring rain periods (above average rainfall in October and December) the early growing season for vintage 2010 started extremely well with good vigor, strong canopies and very good vine health. Rain episodes occurred throughout the season at very useful stages ensuring healthy vine growth was maintained. Weather through flowering was fine and warm ensuring good berry set.

Picking started in late February about one week earlier than recent average and was probably the earliest start in the last ten years. The Mornington Peninsula was fortunate not to experience the extremes in weather, such as hail and flooding, which were experienced in Melbourne and other regions. The protection offered by the maritime influence on the unique location of the region is significant.

A great vintage for the region with very high quality fruit with excellent natural acidity and great flavours.

#### **WINEMAKER'S NOTES**

The fruit was handpicked and whole bunch pressed into tank. After settling the wine was 100% racked for fermentation. The wine was then left on lees until bottled.

Bright, intense aromas of citrus, florals with a gentle herbal edge.

The palate is crisp and delicate. Fruit sweetness is balanced by a clean acid finish with floral nuances.

*Winemaker – Tom Carson*

