

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### 2008 Limited Release Sauvignon Blanc

Release date - 18 September 2008

#### The wine

This white wine is pale in colour and has aromas of freshly cut grass, green beans, nettles and asparagus. These characters follow through to the palate with racy acidity and hints of passion fruit. This refreshing wine is true in style to its cool-climate origin and is best consumed when young and fresh.

#### The grape variety

Sauvignon Blanc is a French white grape variety originating in the picturesque Loire Valley in the central west of the country, where it is responsible for the aromatic, deeply flavoured dry whites of Sancerre and Pouilly Fume. Although a relative newcomer to Australia, it has settled well into its new environs, producing wines of depth, pungency, elegance and balanced freshness, especially when grown in areas enjoying cool ripening conditions like our Whitlands vineyard.

#### Technical information

The Sauvignon Blanc grapes used to make this wine were grown at our cool climate Whitlands vineyard which lies above the snowline in the Victorian Alps. There are variable picking dates for the grapes to capture the less ripe fruit for the more herbaceous characters and the slightly riper fruit for the tropical fruit characters. Harvest was from mid to late March at a range of baumé levels from 11.5° to 12.9°. The wine was bottled soon after fermentation with an alcohol of 13.5%, a pH of 3.3 and an acid level of 7.0 g/L.

#### Serving suggestions

This wine is well suited to light dishes such as a tomato, basil and bianco cheese salad, or baked fillet of trout served with steamed asparagus and a light drizzle of virgin olive oil.



Nothing but the wine.

