



DOMINIQUE PORTET

Yarra Valley

Sauvignon Blanc 2005

750ml

Winemaker's comments:

The 2005 vintage in the Yarra Valley was ideal to grow Sauvignon Blanc: Cooler November to February with a warm March, ripening the grapes beautifully.

The grapes come from 3 sites: Yarra Glen, Coldstream and Wandin. The different locations add complexity, length and flavour.

It was mostly fermented in stainless steel, with about 15 per cent fermented in barrel, in new French oak. That proportion was kept on lees and with batonnage to give it its character.

The colour is a pale straw with greenish hues. The aromatics are fresh and complex: citrus and lime blossom with white spring flowers.

All of the flavours carry through on the palate with a lingering passion fruit character.

The proportion of barrel fermentation gives the wine a good mid- palate.

This is still a very fresh wine that can be drunk as an aperitif, and is especially good with fish and shellfish dishes.

Bottled under Stelvin to keep the freshness and aromatics intact.

pH	3.20
TA	6.4
Alc	13.1 per cent by volume

