

Brangayne of Orange Sauvignon Blanc 2000

Winemaker's Comments

- Colour - Light straw with hints of green
- Nose - Elegant herbaceous character, with underlying lemon citrus like characters
- Palate - The palate is fresh and lively with an underlying mineral and citrus mid palate and crisp finish – typical characteristics of cool climate Sauvignon Blanc
- Cellaring - This is a fine example of cool climate Sauvignon Blanc resulting in a wine which is excellent drinking now, and will cellar for 1-2 years

Vinification

The grapes were harvested at optimum flavour and ripeness while retaining the unique characteristics and acidity of cool climate Sauvignon Blanc. The grapes were crushed and chilled immediately upon receipt to protect these fresh varietal characters from oxidation. After pressing, the juice was cold settled and racked. Fermentation was conducted in stainless steel under controlled conditions, using a selected yeast culture. Following the completion of fermentation, the wine was racked, fined, stabilised and clarified, prior to bottling.

- Simon Gilbert, Winemaker