

Brangayne of Orange Sauvignon Blanc 2001

Winemaker's Comments

Colour	Light straw with hints of green
Nose	Distinctive varietal aromas of gooseberry and hints of herbaceousness and citrus
Palate	A lively palate with fresh, clean and intense fruit characters and underlying mineral complexity. The palate is well balanced and has a crisp finish typical of cool climate sauvignon blanc.
Cellaring	This wine is a fine example of cool climate Sauvignon Blanc which is excellent drinking now and will cellar for 1-2 years

Vinification

The grapes were harvested at optimum flavour and ripeness and show the distinctive varietal characters of cool climate Sauvignon Blanc. The grapes were crushed and chilled immediately upon receipt to protect these fresh varietal characters from oxidation. The free run juice was separated from the pressings. The free run 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