

# Brangayne of Orange

## SAUVIGNON BLANC 2002

### Winemaker's Comments

- Colour      Light straw with a trace of green
- Nose          The aroma displays elegant lifted fruit with tomato-stem and lime citrus-like characters.
- Palate        The palate is sensational with an underlying mineral and citrus mid palate and 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