

BRANGAYNE OF ORANGE

sauvignon blanc 2006

Winemaker's Comments

This 2006 Sauvignon Blanc was picked on 27/03/06. The wine is pale straw in colour with a trace of green and displays vibrant lifted gooseberry and honeydew floral aromas. The palate displays intense varietal and underlying mineral mid-palate flavour with a tight lime long crisp finish.

13.0% ALC/VOL

- Simon Gilbert, Winemaker

Vinification

The grapes are crushed and chilled immediately upon receipt to protect the fresh varietal characters from oxidation. The free run juice is separated from the pressings, cold settled and racked. Fermentation is conducted in stainless steel under controlled conditions using a selected yeast culture. Following the completion of fermentation the wine is racked, fined, stabilised and clarified prior to bottling.