

# Mackereth House Wines

## HORATIO

### 2009 Sauvignon Blanc

#### Vintage notes

Wet and windy weather spring during flowering led to variable fruit set in some varieties, and early summer rains recharged the subsoil moisture levels. Despite several days of extreme heat the vines had a healthy canopy which protected the ripening fruit so that it produced well balanced flavoursome small berried fruit with intense flavour.

#### Winemaking

Sauvignon Blanc grapes were picked in the cool early hours of the morning and crushed with several hours skin contact prior to pressing to increase flavour intensity. Fermented cold to maximise the wonderful tropical Sauvignon Blanc flavours, the wines were matured on yeast and stirred weekly to build complexity, weight and balance. The wine is then stabilised, settled, slow raked and filtered prior to bottling in February 2011.

#### Tasting notes

The 2009 Horatio Sauvignon Blanc is a complex and elegant wine with great fruit intensity from the cool foothills of the Pyrenees in Western Victoria. Tropical fruit perfume with fresh lime, mango and papaya notes. A few percent of barrel fermentation and lees aging brings seamless balance, texture, length and complexity to the long, crisp palate. Delightfully fruity with a soft clean finish.

#### Food Matching

Oysters, white fish, Asian salads

#### Technical details

Sauvignon Blanc	Picked at 11 - 11.5 Baumé
Alcohol	11.5 %
pH	3.23
Titrateable acid:	6.25 g/l
Cellaring:	Drink now.
Serving temp:	Chilled at 6° to 10° Celsius

**Awards:** 1 Medal

