



MILLBROOK

Winery

WINE	Millbrook Sauvignon Blanc	
VINTAGE	2008	
REGIONS	Margaret River	50%
	Great Southern	50%
VARIETY	Sauvignon Blanc	100%

VINTAGE NOTES

The 2008 vintage was a relatively early vintage for the whites which resulted in fresh and elegant fruit characters in the resultant wine. The white wines in general display fresh varietal fruit with lifted flavours typical of an early vintage.

The 2008 vintage produced wines with wonderful palate weight and structure. The wine was 90% tank-fermented using VIN 7, X5, VL3 and QA23 yeast at 10–12°C for 3–4 weeks. Of the final blend, 10% was barrel fermented in seasoned French oak and lees stirred for two months.

ANALYSIS

Alcohol 11.8%, pH 3.25, TA 7.5 g/L

TASTING NOTES

Colour Clear and bright, and very pale straw in colour.

Aroma The wine displays clean and very intense passionfruit and lime juice aromas.

Palate A dry, very well balanced wine that reveals crisp acid, intense and lingering fresh fruit characters with an underlying citrus note. A light- to medium-bodied wine that has great textural qualities and super persistence.

CELLARING

Enjoy now.

SHOW SUCCESS

Silver	Royal Hobart Wine Show 2008
Bronze	Perth Royal Wine Show 2008
Bronze	Royal Adelaide Wine Show 2008
Bronze	Australian Small Winemakers Show 2008

