



MILLBROOK
Winery

WINE	Millbrook Sauvignon Blanc	
VINTAGE	2011	
REGION	Margaret River	100%
VARIETIES	Sauvignon Blanc	93%
	Semillon	7%

VINTAGE NOTES

The 2011 vintage was a perfect vintage for the whites which resulted in fresh and elegant fruit characters in the resultant wine. The white varieties display fresh varietal fruit with lifted, aromatic primary fruit flavours and wonderful palate weight and structure.

The wine was 90% tank-fermented using X5 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. The final blend consists of 7% Semillon which adds extra length and fruit persistence to the palate.

ANALYSIS

Alcohol 12.5%, pH 3.30, TA 7.3 g/L, R.S. 2.5 g/L

TASTING NOTES

Colour	Clear and bright, and very pale straw in colour.
Aroma	The wine displays clean and very intense passionfruit, lemon and lime juice aromas.
Palate	A dry, very well balanced wine that reveals crisp acid, intense and lingering fresh passionfruit characters with an underlying lime-citrus note. A medium-bodied white wine that has great textural qualities and super persistence.

CELLARING

Enjoy now.

SHOW SUCCESS

96 Points	James Halliday Top 100, Weekend Australian, Nov 2011
Bronze	Qantas Wine Show of WA Mt Barker 2011
Bronze	Royal Adelaide Wine Show 2011

