



Lenswood Coralinga Sauvignon Blanc 2008

Grape Variety

100% sauvignon blanc grown on the Coulter vineyard at Lenswood in the Adelaide Hills.

Technical Details

Harvest Date: 27 February-19 March | Alcohol : 13% | pH: 3.1 | Acidity: 6.8g/L

Maturation

Fermented in tank and bottled post-vintage (no tank maturation) to preserve the wine's fruit characters.

Background

The sauvignon blanc pays tribute to the nearby historic Lenswood Coralinga homestead and apple orchards destroyed by bushfires in the early 1900s. Lenswood lies in the Adelaide Hills, the heart of the South Mount Lofty Ranges. At 550m, Lenswood has higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity and still enough sunshine to fully ripen the grapes. The exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of this vineyard and the suitability of this variety to the cool climate of the Adelaide Hills. The vineyard has a steep north to east facing slope.

Vintage Description

There was a below average winter rainfall lead-up to the 2008 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October, early mid-November and mid-December. Fine flowering weather at the end of November allowed for good flowering and above average yields and the vines also showed vigorous growth. A dry and hotter than average early summer followed (November 2007 was the warmest for 25 years), which encouraged good growth and some restriction on berry and bunch size followed by hot summer temperatures around New Year. From mid-January through February mild temperatures and cold nights followed which ensured excellent development of fruit colour, flavour and balance of pH and acidity. It was the coolest February since 1978. Harvest began three weeks early at the end of February with the white varieties. However, in early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected continual heat seemed never-ending and resulted in some varieties suffering leaf drop, escalating sugar levels in the fruit and some shrivel. Although the heat had a marked effect in the Adelaide Hills it was not as bad as in the other regions in South Australia. The natural advantage afforded by the hills is the altitude (600m), which provides cooler growing conditions during summer and a greater day/night temperature differential for acid retention in the grapes and greater purity of fruit flavours. The cool change which followed brought welcome relief, however some fruit was adversely affected. Careful hand-picking allowed selection of the best quality fruit producing some excellent to exceptional wines, in particular sauvignon blanc and riesling. It was an ideal season to practice organic viticulture and a season that demanded biodynamics to keep the vines healthy.

Wine Description

Pale green-gold in colour. The vibrant nose shows lifted lemon blossom, gooseberry, melon and grassy aromas. The palate is delicate yet rich with layers of flavours, good balance, and finishing crisp and long.

Serving Idea

Slow braised calamari with garlic and herbs.

Cellaring Potential

Excellent vintage, drink now to 2009.