



LENSWOOD CORALINGA SAUVIGNON BLANC 2005

Grape Varieties

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

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 550 metres 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 suitability of this variety to the cool climate of the Adelaide Hills.

Vintage Description

Vintage 2005 was early, warm, quick, fantastic quality with good yields - and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.

Wine Description

Pale green gold in colour. The bouquet has lifted spicy, floral, gooseberry notes, with herbs tropical fruit, monstera fruit and grassy hints. The rich full palate has good fruit flavours, finishing long and crisp with excellent balance.

Cellaring Potential

Exceptional vintage, drink 2005 to 2006.

Serving Idea

Asparagus and squid with aioli.

Technical Data

Harvest date:	30 March-6 April
Alcohol:	13.5%
pH	3.13
Acid:	6.3g/l