

Coralinga Sauvignon Blanc 2009

Grape Variety

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

Technical Details

Harvest Date: 18-26 March | *Alcohol:* 13% | *pH:* 3.1 | *Acidity:* 7.03 g/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 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

The rainfall was below average in the lead-up to the 2009 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October and mid-December; however, overall it was one of driest starts to the year since 1957. Fine flowering weather at the end of November allowed good flowering and average yields and the vines showed vigorous growth. A dry, early summer followed, which encouraged good growth and some restriction on berry and bunch size. Early January tended warm to hot, with a couple of heat spikes into the high 30s and low 40s including a peak on Black Saturday on February 7 when the temperature hit 46C. Subsequent weather was mild and dry and from March 1 moved into autumn mode, with perfect ripening weather. The natural advantage afforded by the Hills is the altitude (550m), 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. Careful handpicking allowed selection of the best quality fruit with some excellent to exceptional wines, in particular sauvignon blanc, riesling, pinot gris and chardonnay. It was a season that once again showed the advantages of organic and biodynamic viticulture.

Wine Description

Pale green-gold in colour. Pungent aromas of gooseberry, white currants and passionfruit with hints of feijoa and lemon grass. A flavoursome palate with tropical fruits, clean, fresh, crisp acid texture and excellent length.

Cellaring Potential

Exceptional vintage,
drink now to 2012.

