

# STRAIT JACKET

Things can get a little crazy at vintage time.



## 2008 SAUVIGNON BLANC SEMILLON

### Technical Notes

A dry winter in 2007 was followed by some unusually cold spring weather in October and a benign late spring and early summer allowed for even and clean fruit development. Harvest of Sauvignon Blanc and Semillon began in late February.

The 2008 season has delivered us elegant fruit flavours, leafy and dried herb aromatics and citrus and passionfruit characters. The increased lateral shoot growth this season led to increased acidity and length of flavour.

The wine is unwooded with fermentation occurring in stainless steel tanks. All components were kept separate and blended to produce a wine of outstanding primary Sauvignon Blanc and Semillon fruit characters. Some skin contact and a low temperature fermentation regime were adopted to enhance and preserve the finer fruit characters of these aromatic varieties. A small component fermented in older oak has added richness and weight to the palate.

### Tasting Notes

The wine is very pale with green hues. The intense aroma displays characteristics of snow pea, passionfruit and herbaciousness with some citrus notes. The Semillon provides some mid palate intensity as well as some attractive lemon rind characters. The feature of the wine is the freshness, vitality and brightness of the palate with a core of very clean and pure fruit with crisp and refreshing acidity. The finish is dry and clean.

### Cellaring

This wine is designed to be drunk in its youth. The clean, pure fruit flavours and fresh, vibrant structure are particularly delicious when young.