

# KNEE DEEP in Margaret River

## LATE HARVEST SAUVIGNON BLANC



### VINTAGE 2015

The late harvest creates concentrated aromas of canned pears, apricot jam and hints of ginger-nut and cinnamon. The palate starts with a clean yet viscous sweetness, driven by textures of granny smith apple and strudel. The finish is refreshing yet coating, with lingering tones of spring blossoms and shaved almonds.

### WINEMAKERS COMMENTS:

Harvested at 14.5 baume. The ferment was stopped at 60g/L residual sugar. Cold Crushed to Press, where the juice is immediately separated from the skins. Crushed fruit yields juices with greater fruit intensity and volume. Cold settled for 2-3 days, after which the clear juice and light solids are removed from the heavy solids. Fermented in Stainless Steel. Ferment occurs at 12degC (cold ferment) in order to preserve freshness.

### SPECS:

Country of Origin:	Australia	Bottling Date:	14/07/2015
Vineyard:	Knee Deep Vineyard	Alcohol:	12.0%
Variety:	Sauvignon Blanc 100%	TA:	6.62 g/L
Winemaker:	Bruce Dukes & Remi Guise	pH:	3.37
Allergens:	Sulphites (220), Fish Products (Isinglass)	RS:	60 g/L
Standard Drink:	3.6 SD	Packaging:	375 mL, packed 12/carton, 96 ctns/pallet
Release Date:	01/07/2015	Bottle:	OI-30157 375 FI
Harvest Date:	31/03/2015	Closure:	Stelvin +
Baume at Harvest:	14.5 Be		

### FOOD:

Enjoy with dessert or after your meal with cheese. For those preferring a sweet style of wine - drink anytime.

