

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2006 Brokenwood Forest Edge Vineyard Sauvignon Blanc

Variety: Sauvignon Blanc
Region: Orange - NSW
Vine Age: 19 years

Winemakers Comments:

The Orange district is widely recognised as one of Australia's finest cool climate regions. Rob Crawford established the Forest Edge vineyard in 1988, making it one of the oldest vineyards there. 2006 is the 7th vintage Brokenwood has taken Forest Edge fruit.

Such was the high quality of the 2006 vintage. This is our second Single Vineyard Sauvignon Blanc joining the Chardonnay from the Forest Edge vineyard.

A very hot summer but not affecting the Orange vineyards due to late ripening.

Vinification:

With Orange the last region to be picked, the day temperatures can be on the cool side. Even so, the fruit is kept in cold storage overnight and then trucked to the Hunter Valley.

After crushing, the clean juice is racked and an even, cool ferment conducted with neutral yeast. Only kept in stainless steel, ie. no oak.

Tasting Notes:

Pale colour with green tints. The first impression is of fresh, lifted tropical fruit. Lychee and gooseberry aromas with a touch of 'talc' typical of Sauvignon Blanc.

The palate has excellent fruit weight (not alcohol as is only 12%). Again, lychee and tropical flavours. Passionfruit and a zesty citrus acid carrying the flavours from a long finish.

Everything Sauvignon Blanc should be.

Food:

Asian.

Technical Data:

Alcohol	13.3%
pH	3.3
Acidity	7.2g/L
Residual Sugar	2.5g/L
Availability:	750ml
RRP:	A\$30.00

Our wines are now sealed with screw cap to guarantee quality and consistency.

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