



EAGLEHAWK

SAUVIGNON BLANC

2008

EAGLEHAWK SAUVIGNON BLANC IS SOFT AND FRUIT DRIVEN, WITH A REFRESHING BALANCE OF HERBS AND GOOSEBERRY FRUIT CHARACTERS TO PROVIDE A STYLE THAT CAN BE ENJOYED ON ITS OWN OR WITH SEAFOOD AND SALADS.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continuously strive to produce wines of quality, character and consistency.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Fruit was sourced from the company's own vineyards and selected contract growers in premium vineyard districts in South Eastern Australia. This multi-regional approach allows winemakers to choose the best possible parcels of grapes depending on vintage conditions. The 2008 vintage was warm to hot, with a pro-longed heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in pristine condition, resulting in good varietal definition and balanced flavours.</i>
GRAPE VARIETY	<i>Sauvignon Blanc</i>
MATURATION	<i>This wine was matured in stainless steel to retain a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 10%</i> <i>Acidity: 5.85g/L</i> <i>pH: 3.60</i>
PEAK DRINKING	<i>Enjoy now.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw in the glass with green hues.</i>
NOSE	<i>The nose shows aromas of lifted tropical fruit with fresh varietal herbaceous notes.</i>
PALATE	<i>The palate is crisp and refreshing with generous fruit flavours and a zesty, dry finish.</i>