

Mackereth House Wines

HORATIO

2010 Sauvignon Blanc

Vintage notes

The best spring rains for fifteen years provided the perfect start to the 2010 season. The weather stayed fine through spring and early summer enhancing flowering and fruit set. Significant rain events and cooler than average ripening conditions enabled the fruit to ripen slowly with great flavour development. Crop levels were small with intense flavours.

Winemaking

Sauvignon Blanc grapes were picked in the cool early hours of the morning and crushed with several hours skin contact prior to pressing to increase flavour intensity. Fermented cold to maximise the wonderful tropical Sauvignon Blanc flavours, the wine was matured on yeast and stirred weekly to build complexity, weight and balance. The wine is then stabilised, settled, slow raked and filtered prior to bottling in March 2011.

Tasting notes

The 2010 Horatio Sauvignon Blanc has wonderful fruit intensity from the cool foothills of the Pyrenees in Western Victoria. Tropical fruit perfume with fresh pineapple, mango and papaya notes. A small amount of barrel fermentation and lees aging brings seamless balance, texture, length and complexity to the long, crisp palate. Delightfully fresh and fruity with a smooth, clean, lingering finish.

Food Matching

Oysters, white fish, Asian salads, garlic prawns and lemon pepper calamari.

Technical details

Sauvignon Blanc	Picked at 11 – 12.0 Baumé
Alcohol	11.5 %
pH	3.27
Titrateable acid:	6.55 g/l
Cellaring:	Drink now.
Serving temp:	Chilled at 4° to 6° Celsius

Awards: 1 Medal

