



Cartwheel

2004 Cartwheel Sauvignon Blanc Semillon – Western Australia

Follow Australia's final sunset to the home of Cartwheel wines in Western Australia.

TASTING NOTE

This wine displays all the desirable characters of a Sauvignon Blanc Semillon blend. Tropical fruit, sweet green pea and waxy melon aromas are present on the nose. These aromas develop on the light, refreshing and lively palate. Soft tropical fruit flavours continue on the soft finish.

VITICULTURE

The Great Southern region is located approximately 400km south of Perth. This region is bordered by the Great Southern ocean and is, geographically speaking, the largest wine producing region in Australia. The Great Southern region ranges from sea level to an elevation of 400m. The gradient is generally uniform and the region as a whole is gently undulating. The maritime climate is typified by cool dry summers and cool wet winters. The soil is such that small amounts of supplementary irrigation can be required during dry seasons. The region is renowned for producing premium quality Sauvignon Blanc and Semillon. The 2004 vintage was cool and dry, enabling the fruit to slowly develop flavour and structure.

WINEMAKING

Gentle winemaking techniques were used to showcase the unique varietal and regional fruit characters. The fruit was harvested, crushed and pressed into stainless steel tanks for settling overnight before a cool ferment was initiated. After fermentation was completed, the wines were carefully assessed before blending and bottling.

SUGGESTED FOOD

Enjoy with fresh seafood, crisp salads or light chicken dishes.

CELLARING

This wine is perfect to drink immediately, chilled.

TECHNICAL DETAILS

Harvest Date: March 2004, pH: 3.23, Total Acidity: 5.96 g/L, Residual Sugar: 3.59 g/L, Bottling Date: January 2005.

