

## Dalrymple Sauvignon Blanc 2008

*Nestled in a cocoon of mixed vegetation and rolling hills, Dalrymple enjoys a unique and seductive aspect shared by only a few boutique vineyards littering Tasmania's Pipers River region.*

*Discovered by Dr Bertel Sundstrup in 1987 after a long search for 'the perfect site', this small mature vineyard is now owned by the Hill Smith Family, and produces some of Australia's most distinctive cool climate, regional wines.*



### WINEMAKERS COMMENTS

Multiple blocks of Sauvignon Blanc were harvested to maximise varietal flavours. Winemaking techniques, including aromatic yeast selection, barrel ferment and cold ferment were chosen to enhance the fruit power of this Tasmanian Sauvignon Blanc, to build richness and complexity.

Dalrymple Sauvignon Blanc 2008 is pale straw in colour with green highlights. The nose is powerful and lifted, displaying complex Sauvignon Blanc notes; nettles, passionfruit, spice and vibrant grapefruit. The palate opens rich and layered, demonstrating the power of Tasmanian cool climate fruit. Generous fruit flavours of feijoa and passionfruit are balanced by grapefruit zest and a sorbet-like natural acidity.

### VINTAGE CONDITIONS

2008 was a warm, dry year overall in the Tamar Valley, with some significant rainfall events in February and March. The increased temperatures resulted in earlier flavour development than normal for Sauvignon Blanc. This, coupled with the veraison rainfall, hastened the decision to harvest early to maximise flavour and freshness and to avoid any disease risk.

For more information visit <http://www.dalrymplevineyards.com>

### VINTAGE INFORMATION

Vintage	2008
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March and April 2008
Treatment	Selected barrel fermentation in Aged French Oak Barriques
Alc/Vol	11.5%
Total Acid	7.1 g/L
pH	3.13

