

## Dalrymple Sauvignon Blanc 2009

*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 the varietal flavours for this Dalrymple wine. Selected winemaking techniques, including aromatic yeast selection, barrel fermentation and cold fermentation were chosen to enhance the distinctive fruit power identified with Tasmanian Sauvignon Blanc, and to build richness and complexity.

This is a lively wine with elegance, length and colours of pale straw with vibrant green tinges. The nose has those distinctive, rich varietal notes of zesty citrus spice, white flowers and passionfruit known to this variety. Layered and textural, the palate is powerfully flavoured with grapefruit, exotic spice, passionfruit and pepper, yet beautifully balanced by its fine natural acidity.

### VINTAGE CONDITIONS

2009 was a vintage that challenged viticulturists and winemakers alike but the results proved exceptional. The growing season began with unusually warm and very dry conditions, severe frosts affected the south of Tasmania, but happily Dalrymple was unaffected. Sauvignon Blanc at the Dalrymple Vineyard developed glorious flavour during April, and harvest occurred just after the vineyard was narrowly missed by a tornado on the 15th. Despite a tumultuous growing year, the attention to detail in the vineyard meant a very small but richly flavoured, finely balanced and clean Sauvignon Blanc crop arrived at the winery.

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

### VINTAGE INFORMATION

Vintage	2009
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	7th to 21st April 2009
Treatment	Selected barrel fermentation in aged French oak Barriques
Alc/Vol	12%
Total Acid	7.2 g/L
pH	3.21

