



THE AVIATRIX 2009

DESCRIPTION

Sauvignon Blanc, Chardonnay and Viognier were harvested at peak ripeness for this wine. Handled separately, each variety was carefully fermented and aged in order to achieve maximum varietal character. The blend was brought together just prior to bottling, ensuring that the three varieties work together harmoniously.

AROMA

Delightful aromas of white peach, lemongrass and floral notes are enhanced by subtle citrus notes.

PALATE

This complex wine exhibits flavours of lemon tart, pear and fennel. Delicate nutmeg tones from barrel fermentation are highlighted by the terroir influenced minerality.

CELLARING

While enjoyable now, some cellaring will result in a more rounded, complex wine.

FOOD

This wine will partner well with Thai and pacific fusion cuisine.

ANALYSIS AT BOTTLING

Alcohol.....13.5%

pH3.40

Titrateable Acid7.42 g/l

RS.....4.5 g/l

Harvest Dates: 9 March – 4 April 2009

Brix at harvest: 20.8 – 24.2

Bottling Date: 17 December 2009

Variety: Sauvignon Blanc (60%), Chardonnay (27%), Viognier (13%)