

## **BACKGROUND**

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on vibrant and expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

## **PRODUCTION NOTES**

The summer of 2006 was ideal in terms of grape growing as ample summer rains and abundant sunshine ensured balance in all of our vineyards. The healthy and moderately vigorous Sauvignon Blanc blocks had full but not over dense canopies ensuring that the grapes were shaded from direct sunlight, while allowing adequate airflow. Warm days promoted ripe vibrant fruit flavours while cool nights assisted with balanced acid levels and a crisp palate structure. Frequent vineyard visits tracked flavour development allowing the grapes to be harvest at peak flavour development.

A number of yeast strains were trialed on small batches of our Sauvignon Blanc in 2006 with the intention of developing complexity of vibrant fruit flavours, enhancing those flavours developed in the vineyard. The grapes, harvested at the point where the tight green fruit flavours began to develop into richer tropical and perfumed aromas illustrate the unique characters of our vineyard and terroir.

## **WINE DESCRIPTION**

The end result is a refreshingly youthful wine suited for early consumption while fruit flavours are intense and vibrant. Lifted intense perfumed aromas are expressed with ripe pear, lychee and gooseberry flavours and a crisp citrus finish. This wine is an ideal accompaniment to fresh shellfish, fresh fish and salad based dishes. Enjoy now.

The 2006 Evening Star Sauvignon Blanc has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

## **TECHNICAL SPECIFICATIONS**

**Alcohol:** 13.3% VOL

**pH:** 3.53

**Total Acid:** 6.0 g/L Tartaric

**Residual Sugar:** 0.23 g/L

**Bottle Size:** 750ml

**Bottle Type:** Punted Claret - Antique Green

**Closure Type:** Screw Cap

**Carton Size:** 12 x 750ml Vertical

**EAN Bottle Barcode:** 9331294000126

**EAN Carton Barcode:** 9331294000133

**UCC Bottle Barcode:** 876489000097

**SPC Carton Barcode:** 08764890000091

