

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 2008 ripening season in Geelong was warm and dry, and resulted in the earliest harvest on record for our Sauvignon Blanc. Despite the dry conditions the vigorous Sauvignon Blanc vines developed a full canopy early in the season shading the bunches and protecting the delicate fruit flavours from the day time heat. The warm days promoted even fruit ripening while the cool nights retained the vibrant fruit flavours and crisp natural acidity.

The grapes were harvested in cool of night, crushed and transferred to the press for 6 hours skin contact prior to pressing. After 48 hours cold settling the clear juice was racked and inoculated with a selected yeast strain and cool fermented for 4 weeks. Due to the early season and growing demand for our Sauvignon Blanc, the first bottling occurred on May 12th, 2008 capturing the youthful vibrance and fresh fruit characters of the variety.

WINE DESCRIPTION

Sauvignon Blanc consistently produced vibrant perfumed floral aromas and flavours in our vineyard, displayed with intensity and a crisp acid structure with a mineral texture. Aromas and flavours capture a range of fruit characters from citrus, apple and pear to gooseberry, and lychee with hints of herbaceousness, with lingering green fruit flavours. This refreshing fruit driven style is ideally suited to immediate consumption, while the flavours are most intense.

The 2008 Evening Star Sauvignon Blanc has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 13.4% VOL

pH: 3.18

Total Acid: 7.1 g/L Tartaric

Residual Sugar: 0.58 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

