



VERTU VIN

Label: Black Oystercatcher

Appellation: Sauvignon Blanc 2008

Grapes: 100% Black Oystercatcher Sauvignon Blanc

Analysis: Yield: 7 t/ha, Residual Sugar: 2.9, Alcohol: 12.5%, Balling at harvest: 22.8, Total acid (g/l): 6.3, Best drinking: now – 11+ years

Notes: A forthcoming nose of nettles and capsicum is followed by hints of gooseberries and tropical fruit. This is complemented by a full palate with good mineral crispness and mouth watering sweet and sour flavours.

Winemaking notes: The Sauvignon Blanc vineyards are planted in shale soil in an East West direction. During the making of the 2008 Sauvignon Blanc, only free run juice were used to ensure the best quality. Cold fermentation and 3 separate selective hand pickings were further used to contribute to the complexity and flavour of our wine.

