



ROSABROOK

MARGARET RIVER WINES

SAUVIGNON BLANC 2010

WINEMAKER'S NOTE: The colour is pale straw green. The aroma is typical Sauvignon Blanc aromas, lifted aromatics with zesty citrus and tropical undertones. The palate shows fresh and vibrant flavours, with tremendous initial lift of limes and freshly cut grass with a long and persistent finish. Truly refreshing and elegant in style.

VINTAGE: 2010 was marked by a very dry and mild summer producing low to moderate yields. The only significant rainfall for the vintage period was not until mid-April ensuring an excellent ripening period and the fruit retaining great concentration and intense flavours.

VINEYARDS: The fruit was drawn from several diverse sites across the northern end of Margaret River, including Jingdong and Dunsborough. The vines are mostly trained to simple vertical trellis and soils range from fine sandy loams to ironstone derived gravels.

VINIFICATION: The wine was fermented with natural yeasts after cold processing and juice clarification. The wine was held cold to retain freshness until bottling.

VARIETAL/S:	100% Sauvignon Blanc
ALCOHOL:	13%
TOTAL ACIDITY:	6.5 g/L
PH:	3.39
RESIDUAL SUGAR:	~Dry
WINEMAKER:	Brian Fletcher
CELLARING:	Medium term



Rosabrook Wines
Lot 68, Yungarra Drive
Quedjinup
WESTERN AUSTRALIA

Correspondence to:
Suite 5, 57 Labouchere Road
South Perth, 6151
WESTERN AUSTRALIA

T: +61 8 9368 4555
F: +61 8 9368 4566
info@rosabrook.com.au
www.rosabrook.com.au