



Aspect	:	South-West facing slopes
Elevation	:	310m – 580m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	SB9, SB11, SB133, SB134, SB159, SB161, SB316, SB317
Rootstock	:	R99, R110, 101-14, Ruggerie 140
Planting Date	:	1992 – 2000
Irrigation	:	No irrigation required before harvest
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 472 vines / ha
Production	:	5 500 6 x 750ml cases
Harvest Date	:	9 February 2005 (Lower Vineyards) 1 March (Mountain Vineyards)
Analysis at Harvest	:	Sugar: 21.8 – 23.5°B Total acid: 7.6 – 9.7 pH: 3.15 – 3.28
Yeasts	:	Vin 7, VL3
Method	:	The 2005 vintage was fairly cool but slightly earlier than normal. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp cool climate flavours were captured in the bottle. The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for two days at 5 - 8°C before being racked after which VIN 7 yeast was added. Fermentation took place at between 12 - 14°C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine.
Date of Bottling	:	September 2005
Analysis at Bottling	:	Alcohol: 13.06% Residual sugar: 1.6 Total acid: 7.0 pH: 3.16
Description	:	A racy wine with some citrus overtones and ripe grapefruit. A fresh, zesty mouth-feel with a strong acid backbone. Crisp, dry and invigorating on the palate with a lingering aftertaste. Nice harmony. Elegant, yet flinty with underlying minerality.
Achievements	:	Platter 4½ star Best in class London International Wine and Spirit Competition Gold and Regional Trophy: Decanter World Wine Awards 2006