

Groom

P R E M I U M A U S T R A L I A N W I N E S

Variety: 100% Sauvignon Blanc
Appellation: 100% Adelaide Hills
Vintage: 2012
Maturation: 100% Stainless Steel
Alcohol: 13.5%
pH Acid: 3.29 .68gm/100ml
Residual Sugar 0.26g/100ml

We feel our 2012 Sauvignon Blanc is probably the best we have ever made. Our only disappointment is that there is not enough of it. Unfortunately for the second year in a row we have incredibly low yields. Early season variable temperature conditions resulted in variable bud burst and poor berry set. The overall climatic season it itself however was close to ideal with mild daytime temperatures and cold nights frequently below 10degrees C (42F), all, conducive to excellent flavor development and the retention of natural acidity. These attributes showed strongly in our grapes and the resultant wine. The early vintage allowed full quick ripeness hence the slightly higher alcohol content than the previous years.

This wine is made with no oak and no MLF allowing the zesty varietal characters of the grape to be expressed. The nose is a myriad of citrus, apple, pineapple and fresh ripe tropical fruit aromas which are vibrant and quite evedent. The palate is fresh and retains a nice high mouth watering acidity which gives the wine a clean crisp finish. This wine is great drinking with seafood, salads, sushi and Asian cuisine or simply enjoying on its own with friends.



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