



Scarecrow 2011 Sauvignon Blanc

Adelaide

Story

Each vintage, the Sauvignon Blanc grapes are the first grapes to ripen in the vineyard. The scarecrow is still used as an effective deterrent to the local grape-loving bird life and has also lent its name to our famous Sauvignon Blanc.

Vintage

The 2011 vintage was one of the wettest on record and the cool weather throughout McLaren Vale provided slower ripening and excellent acid retention in our Sauvignon Blanc grapes.

Nose

Bright citrus fruits laced with passionfruit and mango cheeks. Fresh, crisp and attractively vibrant.

Palate

Lively tropical fruits are accentuated with delicate mid palate texture from lees stirring and supported by a fine acid finish.

Pairing

Grilled Moreton Bay bug tails with fresh garden salad and lime and black pepper aioli.

Winemaker - Shane Harris

Alc - 13.0% TA - 6.80g/L pH - 3.08 RS - 4.2g/L



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