



# Scarecrow 2012 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 2012 vintage was one of the most condensed seen in recent times with excellent conditions favouring slow ripening. The low yield promised for exquisite grape quality making it one of the most promising years yet.

## Nose

Soft passionfruit and gooseberry bouquet with gentle citrus undertones. Fresh, elegant and attractively vibrant

## Palate

Lively tropical fruits adds to a complex and textured palate from lees stirring. A fine and delicate acid finish.

## Pairing

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

**Winemaker - Shane Harris**

**Alc - 13.5%**

**TA - 7.70g/L**

**pH - 3.09**

**RS - 5.8g/L**



**Contact the Pertaringa team**

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