



Pertaringa

Scarecrow 2014 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 birds and has also lent its name to our famous Sauvignon Blanc.

Vintage: 2014 was a challenging vintage, but it was very interesting to see the vines' methodical reactions to make use of whatever was thrown at them. We were lucky with the timing of the heat and rain - the grapes were still early enough in their ripening cycle to not be hugely affected by the heat and then the rain in mid-February provided a well-earned reprieve.

Nose: The nose offers vibrant aromas of lemon sherbet, passionfruit, pawpaw, gooseberries and kiwi.

Palate: The palate is light and crisp with fresh tropical and summer fruits, followed by beautifully balanced racy acidity.

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

Cellaring: Drink now

Winemaker: Shane Harris

Alc: 13%

TA: 8.05g/L

pH: 3.10

RS: 2.2g/L
