



Pertaringa

Scarecrow 2015 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: Early winter in 2014 was wetter than usual and the period from August to early January was very dry with above average temperatures. Following some rain and milder temperatures in January, the 2015 harvest started later that month and was quite condensed, resulting in some fabulous white and red wines.

Nose: The nose offers complex aromas of green mango cheeks, apple skins, passionfruit and citrus blossom.

Palate: The palate is textured and voluptuous from partial barrel fermentation with refreshing notes of mango, quince and lychee.

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

Cellaring: Drink now

Winemaker: Shane Harris

Alc: 13%

TA: 6.55g/L

pH: 3.32

RS: 2.0g/L
