



# BUTLER CREST



## Sauvignon Blanc



**Variety** Sauvignon Blanc 100%

**Region** Margaret River-Wilyabrup

**Vintage** 2011

**Colour** Pale Straw

**Oak Maturation** 100% in French oak barriques 40% new and the balance 1 and 2 year old barrels for 8 months.

**Aroma** Lifted aromas of passionfruit and freshly squeezed lime.

**Palate** Great fruit intensity. Lychee, gooseberries and lemon citrus come to the fore on the palate. The oak is seamlessly intergrated, adding complexity and hints of vanilla bean and spice. Excellent length with a well balanced dry austerity. This will cellar well for 2-3 years.

**Winemaking** Fruit harvested in the cool of the night then transported quickly to the winery. It is passed through the crusher, then transferred into the press where it is held for extended skin contact. After a gentle pressing, the juice is allowed to settle before racking to achieve the desired level of solids in the juice. Fermentation is started in stainless steel tanks before being transferred into French oak barriques. Stirring of the lees continued for about 4 months, then left to mature for another 6 months.

**Typical Analysis** 13.3% alcohol

**Food Matching** Chicken, Chinese Cuisine, Pasta, Vegetarian dishes & Seafood