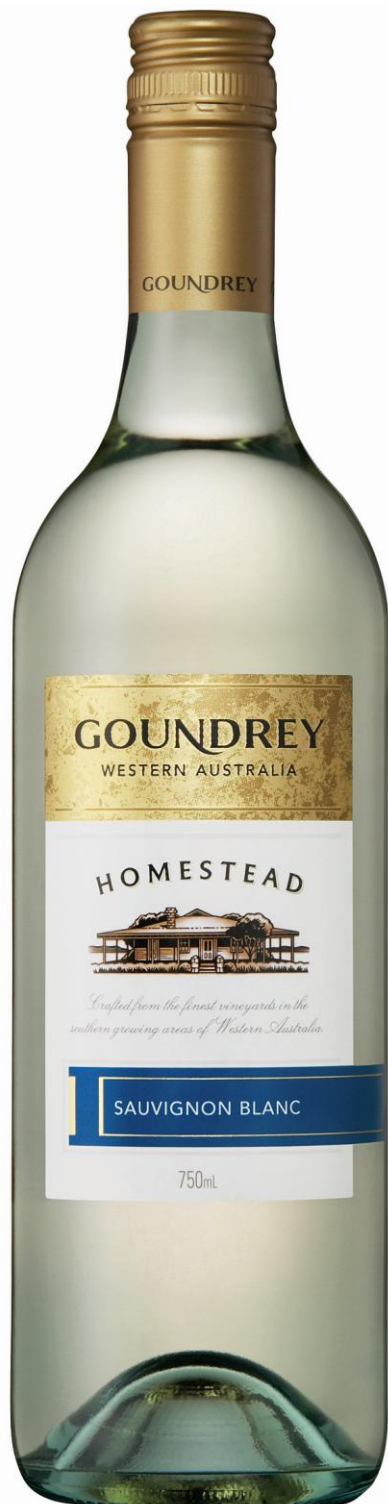


**GOUNDREY**  
WESTERN AUSTRALIA

# Goundrey Homestead Sauvignon Blanc 2013



## Background Information

The Goundrey vineyards are located within the vast plains of the south west corner of Western Australia. Here the vines produce a range of different styles including red wines with rich deep flavours and white vibrant wines with a crisp racy edge. Homestead wines are crafted to be full-flavoured, mouth-filling wines with good length and drinkability.

## 2013 Vintage

The South West of Western Australia experienced below average winter rainfall with above average temperatures and rainfall in the spring that followed. While the summer of 2012/13 had above average rainfall this was fortunately all in December and early January. The summer also recorded above average temperatures with some sites experiencing the hottest summer on record. These conditions meant that whilst berry development, was rapid there were adequate water reserves to ensure that the fruit retained flavour and freshness.

## Winemaking

The juices were handled reductively to ensure freshness and vibrancy was maximised. The juices were then cold settled and racked to enhance an aromatic profile and palate texture. A component of the blend was fermented on French oak to further enrich and lift both fruit aroma and flavour. Following fermentation, the juice benefited from a short period of lees contact of 1-2 months to further develop the richness and flavour of the palate.

## Tasting Notes

Pale yellow with a vibrant lime hue, the bouquet displays lifted fresh citrus blossom and subtle tropical fruits with underlying fresh cut grass and green bean. The palate is generously flavoured with juicy tropical characters and fine fresh acidity to give a generous, but focused mouth-feel.

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<b>Vintage</b> 2013	<b>Alcohol</b> 13.0%
<b>Growing Areas</b> Western Australia	<b>pH</b> 3.31
<b>Grape Variety</b> Sauvignon Blanc	<b>Acidity</b> 6.7 g/litre
<b>Winemaker</b> Ryan Aggiss	