

Acrobat

2008 SEMILLON SAUVIGNON BLANC

Like our agile acrobat, our talented winemakers deliver a memorable performance with every wine they craft. Acrobat wines are fresh and fruity wines made from premium fruit and are ready to drink now.

VINTAGE

2008 was an exciting vintage for our winemakers, with a return to average cropping levels in our vineyards as compared to the last few vintages being low cropping, though the vintage was also very compact, with many of the grape varieties ripening at the same time. Mild temperatures for much of ripening season made for excellent acid balance and fruit flavours in the grapes.

WINEMAKING

The 2008 Semillon Sauvignon Blanc was crafted from premium grapes grown in the Coonawarra and Mudgee regions, with fermentations conducted separately in batches between 16-18 degrees celsius. Upon completion, the wine was blended to 75% Semillon and 25% Sauvignon Blanc.

COLOUR

Light gold in colour with green hues.

BOUQUET

Lime leaf and aromatic citrus blossom and pineapple aromas.

PALATE

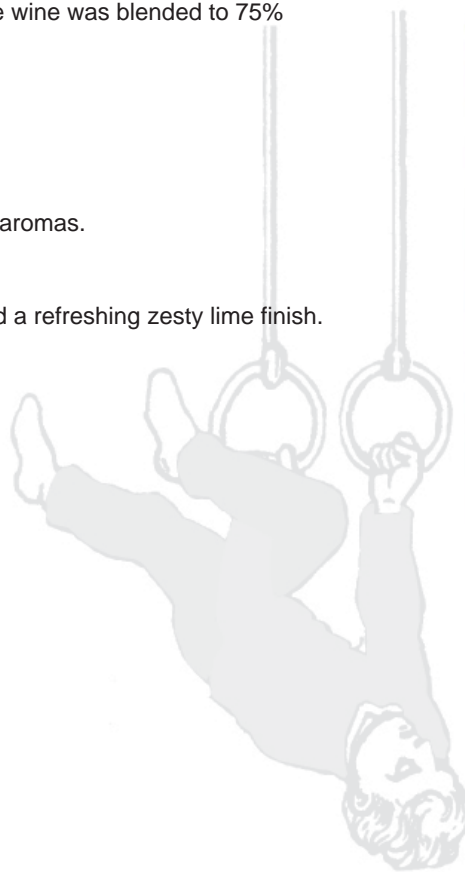
Light and fresh with pineapple and melon flavours and a refreshing zesty lime finish.

SUGGESTED FOOD

Beer battered flathead fillets or sushi rolls.

CELLARING

A ready to drink wine, enjoy whilst young and fresh.



AUSTRALIA

alcohol: 12%
ph: 3.21
acid: 7.17 g/l

Prince Hill Wines

www.princehillwines.com