



DOWIE DOOLE

2008 Second Nature Sauvignon Blanc



Variety: Sauvignon Blanc

Region: Adelaide Hills

Vintage conditions: 2008 was a very difficult vintage Australia wide as it was one of the warmest and driest on record with eight consecutive days in South Australia exceeding 38°C. This hastened ripening and meant a very short time frame for picking fruit at optimal ripeness. Our Adelaide Hills vineyards triumphed, giving Sauvignon Blanc fruit with excellent varietal character and balanced acidity.

Technical information: Sourced from Norm Doole's "Home Block" and the Hockley vineyard in the cooler Adelaide Hills. Picked and crushed within two hours, only free-run juice was selected, using two separate yeasts — Vin 7 and QA 23 — for fermentation. The wine was then racked, cold stabilised and filtered before bottling in July 2008.

Alcohol 13.5%; Total Acid 7.28 g/L; pH 3.15; Residual Sugar 6.0 g/L

Tasting Notes: Pale, almost water-white colour. The nose is very lifted, with some grassiness and passionfruit characters that flow through onto the zesty, lingering, mouth-filling palate and refreshing, crisp finish.

Winemaker: Brian Light