



The Leap Sauvignon Blanc

Vintage 2008

Winemakers Comments

A truly unique wine, displaying intense aromas of elderberry and chamomile flower and a palate with extended layers of fruit characters. It offers a fresh and zesty citrus mouth feel with texture and persistence. Classic New Zealand aromatic lift underpinned by distinct Adelaide Hills palate definition.

Cooking

This is an aromatic, persistent wine that is full flavoured. It lends itself well to a wide variety of foods, including grilled chicken and veal, or whole baked fish. A favourite match of ours is seared free range chicken with garlic, rosemary and a Sauvignon Blanc reduction (see our website for recipe).

Technical Notes

<i>Vintage</i>	2008
<i>Winemaker</i>	Justin McNamee / Mike Just
<i>Closure</i>	Stelvin
<i>Grape Variety</i>	100% Sauvignon Blanc
<i>Growing Area</i>	Estate grown fruit, Golding Wines, Lenswood, Adelaide Hills (70%) and Marlborough, New Zealand (30%)
<i>Date Bottled</i>	September 08
<i>Alcohol Volume</i>	13.4%
<i>Acidity</i>	6.56 g/L
<i>pH</i>	3.35
<i>Residual Sugar</i>	1.8g/L
<i>Cellar Potential</i>	1-2 years

Golding Wines

Western Branch Rd, Lobethal, South
Australia

Tel +61 8 8389 5120

Fax + 61 8 8389 5290

www.goldingwines.com.au