



DOWIE DOOLE

2011 Second Nature Sauvignon Blanc

Grape Varieties

100% Sauvignon Blanc

Vineyard Region

Adelaide Hills, South Australia

Vintage Conditions

Vintage 2011 was much cooler, a little damper and much later than anything we have experienced for some years. There was some disease pressure from botrytis. The Tintookie and Wymond vineyards with their free draining soils, good open canopies (to allow for air circulation) and low crop levels, once again produced fine varietal fruit with lovely flavours and excellent acidity. These features were accompanied by slightly lower than usual alcohol; a result of the cooler vintage. Harvest took place on the 29th March just over 4 weeks later than in 2010.

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 used using two yeasts Vin 7 and QA 23 for fermentation. The wine was then racked, cold stabilised and filtered before bottling in September 2011.

Analysis: Alcohol: 12% TA:6.72 g/L pH:3.29 Res.Sugar 3.0 g/L

Tasting Notes

Very pale colour, almost water white.

Fresh, tight and juicy underpinned by a touch of green grass. A lingering zesty palate with excellent texture and minerality. Bright, crisp acidity made for drinking young and fresh.

Food Match

Oysters, crustaceans, goat's cheese

Drink

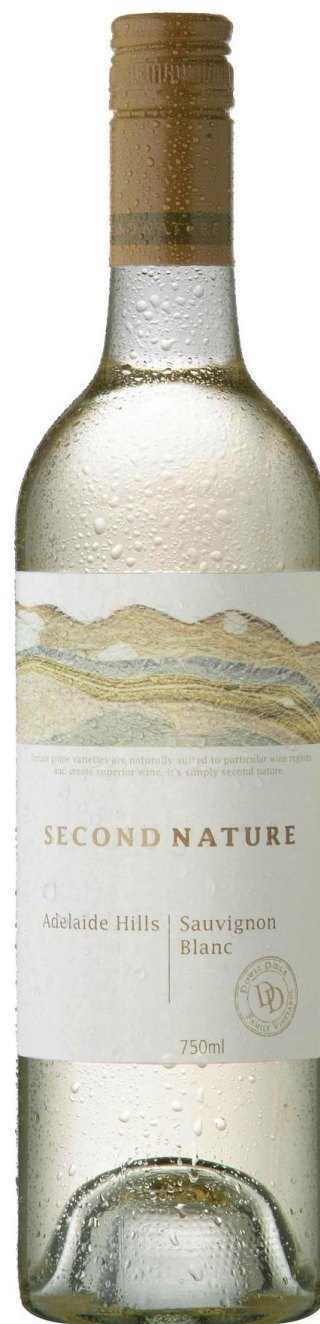
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Viticulturist

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