



2005 Scrubby Rise

Sauvignon Blanc
Semillon
Viognier



The Scrubby Rise vineyard (which is ironically flat and without scrub) supplies the name as well as most of the Semillon that goes into this blend. Located directly in front of the Wirra Wirra's century old iron-stone cellars, its marvellous soils enable it to produce some of our best fruit from season to season. In keeping with our winemaking philosophy, Scrubby Rise also incorporates fruit from selected growers in cooler viticultural regions, to complement the predominant McLaren Vale component and maintain the balance and unique character of this wine. Quite rare in its varietal composition, the final blend has been chosen to produce a wine that displays balance, elegance, complexity, and structure.

THE AGE

EPICURE UNCORKED

Huon Hooke & Ralph Kyte-Powell

A predominantly sauvignon blanc blend (58%) that has fresh herb/salad aromas and is zesty and fruity in the mouth without excessive sweetness. The barrel-fermented viognier component adds complexity and rounds out the palate.

Winemakers:	Samantha Connew and Alexia Roberts
Grape Variety:	Sauvignon Blanc 55%, Semillon 35%, Viognier 10%
Region:	Fleurieu Peninsula, South Australia
Oak Maturation:	Approximately 10% of the final blend was fermented and matured in new, 1 and 2 year old French oak barriques.
Colour:	Pale green with light straw hues.
Bouquet:	A pleasant assortment of tropical fruits and vibrant apricot kernel and orange peel characters. Subtle almond and toasty aromas resulting from barrel fermentation are also evident.
Palate:	A rich and zesty fruit driven palate with fresh citrus and stoned fruits, spice and a hint of minerality. The lively acidity balances the intense fruit characters, giving rise to a clean and crisp finish.
Cellaring Potential:	Enjoy in its youth.
Technical Notes:	Alc/Vol: 13.5% pH: 3.29 TA: 6.3g/L
Serve:	Chilled oysters with a Thai salad.