



2006 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.

Winemakers:	Samantha Connew and Alexia Roberts
Grape Variety:	Sauvignon Blanc 50%, Semillon 35%, Viognier 15%
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 straw with green tinges
Bouquet:	Lifted aromatics of fresh honeydew and melons in a tropical fruit salad complemented by tinned apricots and marmalade. Barrel fermentation and maturation contributes toasty, vanilla and nutty characteristics.
Palate:	A fresh and zesty fruit driven palate with persistent tropical and citrus fruits and a touch of sweet spice. Bright acid provides balance and structure and the wine finishes clean and crisp with an excellent length of fruit flavours.
Cellaring Potential:	Best consumed whilst young & vibrant.
Technical Notes:	Alc/Vol: 13.1% pH: 3.23 TA: 6.7g/L
Serve:	Baby squid stuffed with tomato, spinach and pinenuts.