



## KINGSTON ESTATE WINES

# 2008 SAUVIGNON BLANC

### Adelaide Hills / Limestone Coast

*The Kingston Estate wine range celebrates the unmistakable quality of South Australia's premium wine regions. Each new vintage we source our fruit from the two regions that best display the true essence of each wine style. Capturing South Australia's Best Regional Qualities!*

This is a fresh, soft and generous wine style with infinite drinkability.

The grapes for the 2008 Sauvignon Blanc were sourced from selected premium vineyards in the cool-climate regions of the Adelaide Hills and Limestone Coast.

These regions continue to show a great ability to produce excellent wine exhibiting delicate but lifted aromatic flavours.

The grapes are harvested at night to enhance the flavour. They then are crushed, chilled and pressed using a Membrane Press. Several different parcels of juice were then inoculated to start the fermentation process. The wine is fermented over a 20 day period at a cool temperature of (13-15°C) to enhance the varietal flavours.

The individual parcels were then blended to style, balancing the green herbaceous characters with the tropical passionfruit flavours, and giving the wine length, and fine-tuning the acid structure.

The result is a lively approachable wine, well complemented to numerous food styles and dishes.

The 2008 Kingston Estate Sauvignon Blanc is a pale straw colour with the nose displaying intense passionfruit and gooseberry, with lemon zest and a crisp finish. The mouth feel is clean and light to medium bodied.

#### Food Suggestions

The wine is best enjoyed on release. It is an excellent match to fresh seafood, free range chicken and light Asian dishes.

### CAPTURING SOUTH AUSTRALIA'S BEST REGIONAL QUALITIES

Grape variety	:	Sauvignon Blanc
Vintage	:	2008
Growing regions	:	Adelaide Hills / Limestone Coast
Winemaker	:	Brett Duffin
Alcohol	:	12.5% Alc/Vol

