

Dalrymple Sauvignon Blanc 2011

Nestled in a cocoon of mixed vegetation and rolling hills, Dalrymple Estate enjoys a unique and seductive aspect shared by only a few boutique vineyards littering Tasmania's Pipers River region.

Discovered by Dr Bertel Sundstrup in 1987 after a long search for 'the perfect site', this small mature vineyard is now owned by the Hill Smith Family, and produces some of Australia's most distinctive cool climate, regional wines.



WINEMAKERS COMMENTS

The Tamar Valley in Northern Tasmania is renowned for exceptional cool climate wines. Multiple sites and soils provide complexity to the final wine, while long cool ripening periods with cold nights provide the perfect conditions for intense aromatics and fine natural acidity.

Low cropping levels and good fruit exposure lead to a great intensity in fruit flavours, requiring only the most basic of winemaking intervention to ensure the production of wines of intense flavour with great acidity, length and balance. Texture was built into the wine through a short period of lees stirring post fermentation in the tanks.

VINTAGE CONDITIONS

2011 was a vintage that rewarded vignerons who were vigilant and proactive towards challenging weather conditions. These rewards were that the Sauvignon Blanc blocks were able to ripen fully through the long mild autumn.

The Dalrymple Sauvignon Blanc 2011 is pale straw green in colour, with lifted aromas of passionfruit flowers and spicy crushed tomato stalks sweetened by fresh melon. The essence of passionfruit carries over to the palate with fleshy honeydew with a fine mineral acidity structure and length. Weight of fruit is supported by subtle creaminess of lees contact. Perfect with fresh southern scallops and other Tasmanian "fruit de mer".

For more information visit <http://www.dalrymple.com.au>

VINTAGE INFORMATION

Vintage	2011
Region	Tasmania
Winemaker	Peter Caldwell
Harvested	March & April 2011
Treatment	Selected barrel fermentation in aged French oak barriques and hogsheads.
Alc/Vol	12.5%
Total Acid	7.9 g/L
pH	3.2

