



Somerled 2015 Sauvignon Blanc

The 2015 vintage was really early - we hand-picked the sauvignon blanc on 26 and 27 February this year compared with 14 March in 2014.

The ripeness of the fruit was about the same (lowish sugar levels), although the aroma and flavour profiles of the 2015 fruit (and the resulting juice) were possibly the best we've seen so far.

When the juice in the tank was chilled and had cleared, it was absolutely delicious. It was so flavoursome, so typical of sauvignon blanc and so balanced. Very easy to drink a glass or two, even before it had fermented!

After fermentation, it has become even more aromatic, full with every sort of fruit you could think of. The palate is soft, lingering, gently crisp and extremely "more-ish".

It's an ideal wine for these lovely warm early summer days, nicely chilled



Appearance:	Beautifully pale with bright green tints
Nose:	Mango, passionfruit, cut grass.
Palate:	Characters from the nose follow through to the palate, with a fantastic crispness yet still a soft delicate character that the Hills are known for.

Rob Moody