GEORGIANA 2008

Georgiana is a fresh, vibrant expression of the classic Margaret River blend of tropical sauvignon blanc and crisp semillon, combined with citrus chardonnay. Bright and refreshing, the combination of mouth filling tropical fruit flavours with a tangy citrus finish creates the perfect summer white.

Tasting note

Appearance: Pale straw with hints of green.

Nose: An abundance of tropical fruits including passionfruit, guava, honeydew melon and

apricot kernel.

Palate: Juicy peach, guava and citrus flavours are supported with a slippery creamy texture.

Hints of five spice and fresh honey complement the vibrant fruit driven palate.

Food pairing: Tea smoked chicken on spiced cous cous.

Cellaring: Enjoy now to 2011.

Technical note

Vineyard: The lion's share of the fruit came from the cooler southern half of the region, including

our Chapman Brook Vineyard along with our other estate and selected contract vineyards. Various canopy management methods are used, with the objective being to maximise fruit flavour development. The typical soils of these vineyards are geologically

ancient, free draining sandy loams with a high percentage of lateritic gravel.

The season: A wet winter and warm spring encouraged uniform growth in all varieties. An ideal

flowering period marked the beginning of a long dry spell lasting until mid-February when the whites were all harvested in perfect conditions over the following four

weeks.

Blend: 45% sauvignon blanc, 32% semillon, 15% chardonnay, 4% chenin blanc, 2%

marsanne, 2% viognier.

Winemaking: The philosophy behind Georgiana is one of freshness and vibrancy with our methods

tailored to maximise the fruit flavours characteristic of our Margaret River vineyards. Fruit is machine harvested at night to take advantage of the cooler night-time temperatures. The clear juice is racked off gross lees and fermented to dryness in

stainless steel tanks.

Analysis: 12.5% alcohol, 5.8g/l total acidity, 3.38 pH.

Closure: Screwcap.

Market: Domestic.