

KELVEDON

ESTATE

2011 KELVEDON ESTATE SAUVIGNON BLANC

Kelvedon

Settled by the Cotton family in 1829, Kelvedon is a fifth generation farming property comprising a mixture of natural pasture and old growth forest, much of which has been set aside for forest reserve and wildlife habitat.

Established in 1998 in the gentle but very cool conditions of Tasmania's east coast, the 7 ha vineyard is planted mostly to Pinot Noir and Chardonnay, with a small amount of Sauvignon Blanc.

Vintage

A cool, moist year with strong canopies allowed extended ripening times resulting in elegant flavours with good acidity.

Winemaking

Grapes are crushed to extract maximum flavour before being pressed into stainless steel for settling. After a long, cool ferment, the wine is allowed to sit on lees for around 6 weeks to develop richness and texture. Bottling is carried out before Christmas of the same year.



Tasting Note

While still very young, the wine already shows good texture. Previous vintages have shown these vineyard specific characteristics develop with a little bottle age to reveal even greater complexity.

Pale straw in colour, aromatically this wine shows bright, clean modern notes of lime zest and salt, with background touches of mango and paw paw.

The palate is surprisingly soft, with a light leesy texture and very delicate and fine acidity, which is a hallmark of this vineyard.

Food

Keep it simple and bright with goat's cheese, tomato and rocket bruschetta.

Release date *Oct 2011*