

THE FRUIT

The sauvignon blanc for this wine comes from Val and Dennis Kraft's vineyard at Tanunda. The vineyard is sandy and thus well drained, and traditionally has quite a long ripening period. It consistently produces sauvignon blanc with strong varietal definition and excellent weight of flavour on the palate. This year the fruit was machine-harvested by night at about 12.5° baumé to ensure maximisation of varietal character.

THE WINEMAKING

After crushing and draining through a tank press, the juice was transferred to stainless-steel tanks for initiation of fermentation with temperatures carefully controlled to maximise retention of freshness. About 10 per cent of the wine was transferred to one-year-old French oak to complete fermentation and mature on yeast lees for two months. This gives the finished wine roundness, a creamy softness and satisfying mouthfeel. The rest of the wine was cleaned up quickly after completion of fermentation to retain maximum varietal character.

(2000 Kraft SAUVIGNON BLANC).

I strive for sauvignon blanc which has generosity of flavour as well as varietal definition, and I believe we consistently achieve that with Kraft. Despite a relatively hot, dry vintage, the wine shows the most herbaceous, capsicum-like aromas we have yet produced. Our hallmark tropical-fruit characters are present as well continuing on to the fresh, vibrant palate. The oak-fermented component adds complexity to the bouquet and depth to the palate.

This is an excellent sauvignon blanc which balances the quest for varietal definition with satisfying drinkability.

