

THE FRUIT

The fruit for Kraft Sauvignon Blanc is mainly from Dennis and Val Kraft's vineyard at Tanunda, which is over twenty years old, and following the success of last year's vintage, excellent fruit has also been sourced from selected vineyards in the Adelaide Hills, so the resultant blend is 75% Barossa fruit and 25% Adelaide Hills.

Weather conditions for the 2004 vintage were ideal to produce high quality fruit in both areas, which was picked at 11.5° Baume.

THE WINEMAKING

The fruit was crushed and drained through a tank press, then the free-run juice cold-settled for 48 hours, before racking. Separate portions were then transferred to stainless steel tanks for fermentation over six to eight weeks. A small percentage was fermented in one and two year old French oak barrels for extra richness and dimension to the wine. Ferment was carefully controlled at a low temperature, for maximum freshness, then the separate batches blended for maximum varietal flavour and balance.

(2 0 0 4 Kraft SAUVIGNON BLANC)

Pale straw in colour with a lively, herbaceous nose of sweet peas, fresh greens, capsicum and tropical fruit. The palate is crisp, juicy green beans and snow peas, with a touch of lantana and kiwi fruit. The varietal characteristics are quite distinctive and refreshing, and overall the wine is vibrant, well-integrated with a lifted body and a good crisp finish.

This popular wine is ready to drink now, and an ideal match with Asian seafood and shellfish dishes.

