

THE FRUIT

For years, the majority of the fruit for production of the always popular "Kraft Sauvignon Blanc" has been sourced from Dennis and Val Kraft's vineyard at Tanunda which is over 20 years old. This vineyard consistently provides well balanced and defined varietal characteristics.

The earlier start to vintage brought on by the dry 2007 season provided challenging growing conditions for white varieties; however the cooler climate of the Eden Valley was less affected by this dry and warmer weather and so, the quality of the fruit was superb. Harvesting of the fruit was carried out at 12.5° Baumé, and produced grapes with true Sauvignon Blanc varietal characters and clean, natural acidity.

THE WINEMAKING

Once the fruit was crushed and drained through a tank press, the free-run juice was cold-settled for 48 hours, before being racked off gross lees. Separate batches were transferred to stainless steel tanks for fermentation. To ensure freshness and crispness is sustained within this variety, fermentation was carried out at a low temperature and then these separate batches were blended accordingly for maximum varietal flavour and balance.

(2007 Kraft SAUVIGNON BLANC)

The 2007 Kraft Sauvignon Blanc is pale straw in colour with a light green hue, with true varietal characters of freshly cut grass and granny smith apples, together with delicate tropical aromas, which follow through onto the rounded palate. The herbaceous Sauvignon Blanc characters and a refreshing citrus lemon zing are balanced with soft acidity, and a clean and satisfying finish.

This very popular wine is perfect for drinking now or within the next 2-3 years, and is to be enjoyed with Asian seafood and shellfish.

