

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 2008 vintage was very early with just below average rainfall throughout the year. The quality produced from these cooler climate vineyards was exceptional with fresh varietal characters very prominent. 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.

(2008 Kraft Sauvignon Blanc)

The 2008 Kraft Sauvignon Blanc is pale straw in colour with intense aromas of pineapple and passionfruit aromas and delicate florals.

The palate is round yet refined with crisp grapefruit flavours and tropical fruits with subtle green herbaceous tones following on from the nose. This complex wine has a refreshing citrus acidity and a clean, 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.

