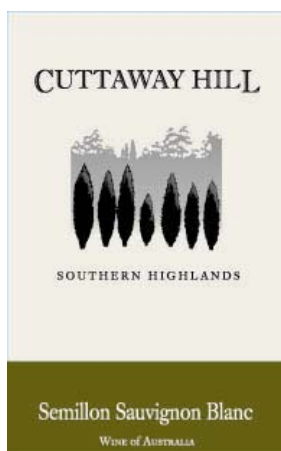


Cuttaway Hill Estate



TROPHY
**Best Semillon Sauvignon
Blanc in Show**
NSW Small Winemakers
Wineshow 2010



NSW Small Winemakers
Wineshow 2010

Gary Walsh
The Wine Front
90pts / 100

2010 Semillon Sauvignon Blanc

Cuttaway Hill Estate is cradled in the mountains of the Southern Highlands in NSW, at 700m above sea level with all grapes being grown and harvested on the family owned estate.

The Seven Daughters range of Cuttaway wines is represented by our logo - a typical Southern Highlands scene. The wines are selected each vintage to offer wine lovers a true taste of the Southern Highlands in a glass.

Harvested: 24 March 2010

Region: Southern Highlands 100%

Varieties: Semillon 51%
Sauvignon Blanc 49%

Vineyard: Cuttaway & Allambie

Vintage: An excellent vintage with cool nights and warm days during ripening resulting in wines of strong varietal character and complexity with typical cool climate delicacy, balance and longevity.

Analysis: Alcohol 11.5%
pH 3.19
TA 6.6g/L
RS 6.6g/L
Preservatives 220

Winemaking: Primary fermentation in stainless steel at a cool 12-14°C for approx 11 days. No malolactic fermentation or oak ageing. Lightly fined and cold stabilised for clarification then sterile filtered prior to bottling. Bottled early to retain the variety's fresh primary fruit characteristics.

Seal: Screwcap

Appearance: Pale straw with a vibrant green tint

Bouquet: Intense gooseberry, spice and herbaceous aromas

Palate: Crisp citrus mineral and tropical flavours with a long elegant finish

Cellaring: Best drinking to 2013

Serve with: Thai fish cakes or prawn rice paper rolls with a soy and lime dipping sauce