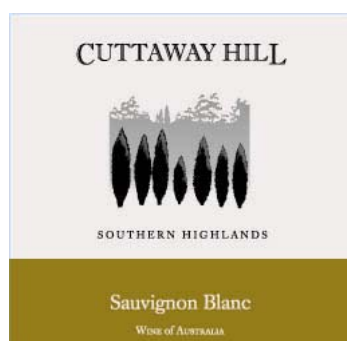


Cuttaway Hill Estate



2010 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: 11-19 March 2010

Region: Southern Highlands 100%

Varieties: Sauvignon Blanc 100%

Vineyard: Allambie & Cuttaway

Vintage: An excellent vintage with dry conditions post veraison allowing grapes to fully mature offering strong varietal characters. Both red and white wines are showing full fruit flavours and will mature well in the bottle.

Analysis: Alcohol 12.0%
pH 3.41
TA 6.2g/L
RS 3.9 g/L
Preservatives 220, 300

Winemaking: Primary fermentation in stainless steel at a cool 12-14°C for approx 23 days. No malolactic fermentation or oak ageing. Bottled early to retain the variety's fresh primary fruit characteristics.

Seal: Screwcap

Appearance: Pale straw with a vibrant green tint

Bouquet: A lifted lychee and passionfruit nose

Palate: Fresh citrus fruit with passionfruit and herbaceous characters with a long crisp finish

Cellaring: Best drinking to 2013

Serve with: Salt and pepper squid with a lime aioli