



2007 PRETTY SALLY ESTATE SAUVIGNON BLANC

Varietal:	<i>100% Sauvignon Blanc</i>	Alcohol:	<i>12.5%</i>
Vintage:	<i>April 2007</i>	pH:	<i>3.18</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>6.4 g/l</i>
Region:	<i>Central Victoria, Australia</i>	RS:	<i>2.8 g/l</i>
Production:	<i>700 cases</i>	Fermentation:	<i>Stainless steel</i>
Trellis:	<i>VSP, Spacing 1.5mt by 3mt</i>	Closure:	<i>Screwcap</i>
Clone:	<i>H5V10</i>	Winemaker:	<i>John Ellis</i>
Pruning:	<i>2.1 tons/acre</i>	Release date:	<i>August, 2007</i>
Soil Type:	<i>Rocky fragments, sandy clay</i>		

Vintage Description

2007 vintage was a challenging one in Victoria, given the continued drought and strong frost during a few days in Sept and Oct 2006. The frost hit very close to home but we were very fortunate. The Pretty Sally Hills, which border our vineyard, shielded us from the frost that affected so many vineyards in other areas in Victoria. Our yields were down but the fruit was excellent and concentrated. We've been able to continue our carefully managed irrigation program with the water from our reservoirs, containing rain and well water. We are focused on sustainable farming, implementing strict earth-friendly vineyard management practices.

Winemaking

The wine was fermented in temperature-controlled stainless steel tanks. Fermentation was done to dryness with no malolactic fermentation. There was no use of oak as our aim is to allow the exceptional grapes to show off its purest and fullest expression. We strive to produce a ripe yet restrained Sauvignon Blanc that combines the best of the aromatic qualities of the variety with the restraint that comes from our cool-climate site.

Tasting Notes

A very clean, intense, bright Sauvignon Blanc. Shows strong aromas of anise-accented pear, green apple and peach with an underlying flinty mineral edge. The palate is tangy and flavorful, showing pear, melon and peach fruit. The finish is crisp and fresh.

About Pretty Sally

Pretty Sally Vineyard, established in 1996, is family owned and operated. The vineyard is located 40 miles north of Melbourne in Central Victoria, Australia's historical winemaking region and site of the 1860s gold rush. Bordering the famous Pretty Sally Hills, the estate consists of 110 acres planted to vines. Maritime breezes and moderate elevation (1100 feet) make this a temperate site with a long growing season, resulting in elegant, restrained, French-style wines. Sustainable, earth-friendly farming is strictly implemented, with a relentless focus to manage a "clean" vineyard and produce "clean" wines. The yields are kept low at under 3 tons/acre to encourage intensity and character.

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