

RISING DUST

SAUVIGNON BLANC 2007

BACKGROUND

The Rising Dust label was developed through reflection upon the natural working environment of the mallee horticulturalist and vigneron. Its unique meteorological weather patterns and stunning landscapes were seen as a basis upon which to promote our regions winemaking individuality.

2007 RISING DUST SAUVIGNON BLANC

INTRODUCTION

The Sauvignon Blanc for this wine was sourced from premium low yielding grapes which were gently crushed and pressed to produce a wine of outstanding quality.

Zesty tropical fruit, refreshing acidity and a long flavoursome finish are captured in this intense and vibrant wine.

VINTAGE CONDITIONS

The 2007 season experienced mild temperatures with average rainfall in the winter and spring. This contributed to steady ripening, enhancing excellent varietal characters to be developed.

SUGGESTED FOODS

Thai salads, fried whitebait and calamari.

CELLARING

Enjoy it gently chilled and young, as it is best in its youth, where its thrilling varietal personality is at its most vivacious.

WINEMAKER: Bob Shields



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