

G I P  
P S L  
A N D

# CANNIBAL CREEK

## 1 Terroir

📍 Gippsland

📍 Victoria

📍 Australia

## 2016 RESERVE SAUVIGNON BLANC

---

### HARVEST DETAILS

21/2/16

pH 3.2

Baume 11.6

TA 7.7 gms/lt

### TASTING NOTES

Fume Blanc style

Smoky oak characters, with aromas of passionfruit and lemon curd. The palate is opulent yet lively with hints of lemon and lime integrated beautifully from the time spent in oak.

### WINE MAKING

Winemaker and viticulturist Pat Hardiker

Barrel fermented and maturation in 500L

French Oak puncheons

Lees contact

Two months back in stainless before bottling

Pristine fruit picked within 48hrs of reaching ripeness

Minimal handling

Cellar 5-6years

### VITICULTURE

Clone F14V9

Cropping level 2.5 tonne per acre

Trellis VSP

Granite soils

Planted 1998

### FIGURES

12% alc/vol

7.1 std drinks

94/100 HALLIDAY 'Wow factor whites'

Medal Winner Gippsland Wine Show 2017



260 Tynong North Road.  
Tynong North, 3813, VIC  
Australia  
+613 5942 8380  
wine@cannibalcreek.com.au