

SAUVIGNON BLANC CHARLES STURT UNIVERSITY 2009 12%

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VISUAL ANALYSIS: limpid, straw yellow with silver reflections and quite flowing.

OLFACTORY ANALYSIS: cat piss, white pear, hay and magnolia.

GUSTATIVE ANALYSIS: there is a not so strong structure, some nice mineral notes, a good salivation and a bitterish final with almond flavours. The gustative aromatic persistence is about 4/ 5 seconds.

WINE-FOOD COMBINATION: BBQ Leatherjacket with Asian flavours

- The Asian flavours of the recipe are neutralizing the interesting olfactory bouquet of the wine
- The sweet tendency of the fish is counterbalancing the bitter final of the wine
- The fatness of the fish is compensating for the salivation of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 11,00 AUD*

This wine has been enhanced by the use of milk, egg or fish product in the fining process, traces may remain.

Standard Drinks 7.1