

SAUVIGNON BLANC YALUMBA – AUSTRALIA'S OLDEST FAMILY OWNED WINERY 2009 11,5%

www.yalumba.com

VISUAL ANALYSIS: not so limpid (petillant), straw yellow with greenish reflexes and quite flowing.

OLFACTORY ANALYSIS: yellow peach, grass, almond and yellow rose freshly cut.

GUSTATIVE ANALYSIS: there is a good structure, a favourable salivation, no mineral notes, and a bitterish aftertaste lemon flavoured. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: Smoke salmon salad

- The sweet tendency of the vegetables is counterbalancing the bitter aftertaste of the wine
- The fatness of the salmon is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 12,00 AUD*

Preservatives (220) added / Contains milk products

Approx. 6.8 Standard Drinks