



## SAUVIGNON BLANC

### History

Sauvignon seems to have originated in the Gironde area of South West France and was widely recognized there in the seventeenth century.

In Australia, the variety was introduced into the country in the Busby collection of 1832.

### Characteristics

#### Vine

The vine is vigorous and upright in its growth. The leaves are small, broad with 3-5 lobes with a matt green upper surface and hairs on the underside.

#### Fruit

The bunches are small, short, tight and conical in shape. The berries are small, slightly oblong and transparent, with thick skins until just before maturity.

#### Wine

In France, wine produced from the Sauvignon grape may be of the complex, rich, sweet dessert wine style of the Sauternes or Barsac regions, when the Sauvignon juice is added to the Semillon base with a small quantity of Muscadelle, and where it adds body, color and bouquet to the wine. It is also used in the dry white wine of the adjacent Graves region, where the wine develops some depth and an enhanced bouquet with age. It is also used by itself in the famous wines of Sancerre and Pouilly-sur-Loire where it presents as an acid, dry, somewhat steely but fruity wine with the very particular vegetal, gooseberry flavors of the variety.

In Australia, the palate of the wine depends on the climatic and soil characteristics and the winemaking style employed. When the fruit is from the cooler areas, the wine will have a high acid and vegetal fresh palate with a grassy, gooseberry nose. Fruit grown in the warmer areas will produce a more tropical, herbaceous nose with a broader, fruity, soft palate. The wine is often wooded introducing smokiness and complexity to the palate. Australian Sauvignon Blanc therefore usually produces a fruitier and dry wine, though there are some successful producers of sweet 'sticky' dessert wines made from this variety.

New Zealand is becoming well-known as a producer of a Sauvignon Blanc with very specific varietals characteristics when young.