

Pertaringa

McLaren Vale

Scarecrow Sauvignon Blanc 2009

Wine In the mid 1970s, Geoff Hardy's original family winery bottled and released a dry Sauvignon Blanc. Since then, the affinity of the variety with McLaren Vale has been well and truly cemented. Each vintage, the Scarecrow Sauvignon Blanc grapes are always the first grapes to fully ripen in the Pertaringa vineyard. The name of the winery means 'belonging to the hills' in Kukabrack, the local indigenous language. Also belonging to the hills is an extraordinary squadron of birds: lorikeets, parakeets, rosellas, crows, wattle birds and starlings, all seemingly with one pastime – eating the ripening Sauvignon Blanc grapes!

2009 Vintage 2009 was a pretty ideal vintage for the whites with mild weather leading up to vintage and good growing conditions. It was slightly drier than 08 with moderate to low crops, nevertheless the vintage produced some excellent white wines.

After introducing biodynamic principles in the vineyard in 2006, the fourth consecutive growing season saw a very healthy vineyard with low disease, strengthening vines and excellent soil microbe levels.

Tasting Note Granny smith apple, kiwi fruits and citrus blossoms make an enchanting perfumed nose. The palate also delivers with intense tropical fruits providing excellent fruit weight while nuisances of box hedge, cut grass and minerals provide interest and complexity. The cool vineyard site also allows good retention of natural acidity that is expressed in the minerality and persistence of flavour.

Best enjoyed in its youth, this wine will enhance your dining experience with a wide range of cuisines due to its freshness and purity of flavour. Try it with whole baked Snapper!



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