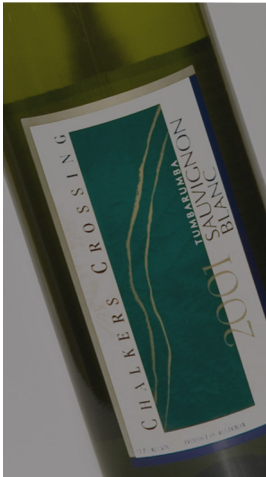


CHALKERS CROSSING



2001 Tumberumba Sauvignon Blanc

Light green-yellow; quite fragrant gooseberry, asparagus and lemon aromas show no sweaty or extended ferment characters. The palate stays in the asparagus/herbal spectrum, with good length and balance; as with all these wines, well made.

88/100 James Halliday's 2003 Australian Wine Companion

Tasting Notes and Technical Information

Colour:	Pale Yellow
Nose:	Passionfruit and citrus aromas
Palate:	Tropical fruit flavours with a crisp finish
Style:	15% barrel fermentation in French oak barriques
Serve with:	Shellfish, seafood and poultry
Best drinking:	Now