

CHALKERS CROSSING



2009 Tumberumba Sauvignon Blanc

As always, there were Chalkers Crossing wines knocking on every door, including some beautiful prior vintages. Sommeliers take note; this is a serious producer.

James Halliday's 2005 Top 100
The Weekend Australian, 19th November 2005

Tasting Notes and Technical Information

Colour:	Pale yellow with green tints
Nose:	Subtle citrus, blackcurrant buds and passionfruit aromas
Palate:	Subtle citrus flavours, zesty and crisp palate
Style:	40% barrel fermentation then maturation for 3 months on yeast lees in French oak barriques
Complement:	Oysters, prawns and grilled fish
Best drinking:	Now to 2014

Awards

- Served in the International V Australia Business class