



2006 AWAKENING SAUVIGNON BLANC

VINTAGE: 2006

ORIGIN: MARGARET RIVER

HARVEST DATE: Machine harvested March/April 2006

BLEND INFORMATION: SAUVIGNON BLANC 91.4%

BOTTLING DATES: DECEMBER 2006

CLIMATE: A Mediterranean climate which combines well drained gravel loamy soils to produce premium wines of distinctive elegance and power, with complex fruit flavours and intense bouquets. Annual rainfall approx 1000- 1200ml

PRODUCTION NOTES: The parcels of fruit that could potentially make the Awakening blend are initially selected during the grape maturation sampling leading up to the harvest. The aim throughout the fruit processing stage is to preserve the fresh citrus and lemongrass flavours by gentle handling, minimal finings and additions, and by keeping the fruit and juices as cool as possible. Each parcel of fruit is crushed immediately upon arrival at the winery. The crushed fruit is cooled down to 7°C on the way to the press, and the free run juice is drained off immediately. Depending on the year, up to 20 to 30% of the volume of the sauvignon blanc juices selected for the Awakening wine are then transferred into a mix of new and one year old French oak hogsheads, and inoculated with a neutral yeast. These parcels are fermented to dryness in barrel, and remain in barrel, on yeast lees with daily or weekly stirring of yeast lees until preparation for bottling. The remaining 70 -80% of the parcels are fermented in tanks by a neutral yeast strain at low temperatures of 13 - 14°C.

TASTING NOTES: Colour-Light to medium intensity, pale green to yellow in colour
Nose -Sweet lemon, lemongrass, and lifted passionfruit and lime blossom aromas, mixed with lifted smoky and flinty aromas from barrel fermentation.

Palate-The flavours of lemons and citrus blossom continue on the palate, with creamy lemons and vanilla bean flavours adding palate weight and richness. This is balanced by a tight phenolic structure and crisp acidity. The wine finishes with a lingering flavour of sweet lemons mixed with soft cashews flavours.

AGING POTENTIAL: Ready for immediate enjoyment but will mature well for up to 5 years.

IDEAL SERVED AT: 10 degrees C

CASES PRODUCED: 900-1000

WINE ANALYSIS: Alcohol 12.6%,Total Acidity 5.9g/l, pH: 3.26,Residual Sugar: 1.41g/l

ABOUT WATERSHED: Watershed Premium Wines vineyard was established in 1999. Its first wines were released in August 2002, since then its wines and business have won numerous awards including Gold Medals for each of its red wines and trophies for its Cabernet Sauvignon Merlot.

The winery is located just 4.5 kms south of Margaret River township. Jancis Robinson, internationally renowned wine critic, has described the Margaret River wine region "as close to paradise as I have been on my wine travels" Watershed now produces 76,000 cases of wine annually and exports to 13 international markets.

James Halliday has rated Watershed 5 stars in his 2005 & 2007 wine companions which describes Watershed

"as an outstanding winery capable of producing wines of the highest calibre"