



RUSTY FIG WINES

Our vineyards are established near Bermagui on the far south coast of New South Wales.

As a wine region, the climate is relatively cool with daily northeasterly breezes in summer and a lengthy, warm autumn. We specialise in grape varieties used to make some of Spain's finest wines in similar climatic conditions. The vines are planted in sandy loam soil with a subsoil of decomposed granite, on north-east facing slopes. The site is dominated by Gulaga (called Mt Dromedary by Captain Cook). The Port Jackson or "Rusty" Fig grows on its slopes.

2009 SAVARINO

Originally imported by the CSIRO from Spain as albarino, the grape variety for some of Spain's most sophisticated white wines, this variety is becoming very popular in Australia. In 2009 following many strong reviews as albarino from Australian and international wine experts, DNA testing has revealed the Australian albarino to be a rare French variety – Savagnin – which is also grown in Spain. So we've decided to give our wine a name – SAVARINO – which recognizes its heritage. Rusty Fig Savarino is a pure varietal, hand-crafted from savagnin grapes hand picked from a single vineyard. It displays varietal characteristics strikingly similar to albarino, unlike any French savagnin style. Highly aromatic, it has highlights of citrus, pear and almonds on the nose, exhibiting a bright natural acidity and a crisp, clean, savory finish.

Rusty Fig Savarino is particularly well suited to enjoy with seafood, Asian dishes and antipasto and as an aperitif.

VITICULTURE AND WINEMAKING

All vines are hand pruned to achieve optimal vine balance. The vineyard has ample irrigation water available in all seasons but it is used sparingly to promote the quality of the grapes. The 2008/09 growing season was highlighted by a couple of periods of extremely hot days which kept the savagnin yield very low. The result is again a very balanced wine with prominent fruit and intense flavour.

The grapes were crushed and gently pressed, and fermented dry at low temperature. The wine is best enjoyed within two years of bottling when the fresh, lively fruit is most prominent.

Winemaker: Roger Harris, whose Brindabella Hills, Canberra District winery has a "five star" rating by James Halliday.

VINTAGE INFORMATION

Vintage	2009
Region	Far South Coast NSW
Harvested	March 1, 2009
Alc/Vol	11.9%
Total Acid	7g/L
Residual sugar	nil
Production	141 dozen