



Fifth Leg whippersnapper

Sauvignon Blanc Semillon Chenin Blanc 2009

Where does Fifth Leg come from? Fifth Leg was born from the Devil's Lair cave - a famous archaeological site not far from the Devil's Lair winery - where fossilised remains of a Tasmanian tiger were found, together with a mysterious extra leg. Seriously. True story.

Introducing the 2009 Fifth Leg Whippersnapper White, a youthful and cheeky wine which introduces Chenin Blanc to traditional blending partners Sauvignon Blanc and Semillon.

Sauvignon Blanc provides the backbone to this wine, with plenty of punchy fruit flavour. Semillon fills out the mid-palate with zesty citrus nuances while Chenin Blanc completes the package providing length and racy acidity, making it ideal with food - particularly fish and chicken.

Fifth Leg Whippersnapper - serious wine in a fun package.

Winemaker Comments Michael Kane

Vineyard Region

Western Australia

Vintage Conditions

A very wet winter was a welcome beginning for the 2009 vintage. Hail in spring damaged budburst while warmer conditions during summer saw harvest occur earlier than anticipated, but ripening slowed in late March and early April. The overall crop was down approximately 20% but overall quality was very pleasing.

Technical Analysis

Harvest Date March 2009

pH 3.30

Acidity 6.3g/L

Alcohol 12.0%

Residual Sugar 0.1g/L

Bottling Date February 2010

Peak Drinking Now to 2012.

Grape Variety

Sauvignon Blanc (50%), Semillon (30%) Chenin Blanc (20%).

Maturation

The wine was matured in stainless steel for nine months to retain fruit freshness, spending time on lees to increase palate weight and texture.

Colour

Bright straw with lime green at the rim.

Nose

Ripe tropical notes of guava and passionfruit are lively with attractive undertones of lemon and honey.

Palate

A clean and refreshing palate where each variety makes a welcome contribution. Sauvignon Blanc delivers on the front palate with up-front kiwifruit and gooseberry flavours, with an intriguing grassy touch, while Semillon adds fine citrus flavour. Chenin Blanc adds a savoury honey element and a spine of racy acidity, adding length and a crisp finish.