



## PATINA ORANGE SAUVIGNON BLANC 2008



When I saw not one, but three vintages of a Sauvignon Blanc arrive, I must confess to swearing both volubly and with the style of a true professional. Accepting my cards as they fell, I popped the bottles into the fridge and waited for the right moment. The first vintage, from the museum, was the 2005 which showed waxy, toasty bottle age characters and some grassy spice to complement the ripe tropical fruits. Still pretty fresh but in a bigger, riper style, with a particular tinned grapefruit aftertaste. A bit chunky but still plenty of kick down left in the tank (89 points). Then the 2007, which is still available for sale, showing a lighter touch but still tropically fruited - passionfruit, apple and pineapple with a touch of grassy spice. A tighter style with a dry finish. (89 points). And then the great leap forward...

Here's a Sauvignon Blanc (2008) that has plenty of drive, vigour and focus which also presents a more forgiving touch of creaminess and tropical fruit flavour along with the varietal spice and grass. Signature tinned grapefruit flavours are here too. No shortage of length. Very convincing.

**Rated : 92 Points**

Tasted : Nov09

Alcohol : 12.2%

Price : \$19

Closure : Screwcap

Drink : 2009 - 2012+

*Gary Walsh, Winefront, November 2009*

---