

Mount Avoca Sauvignon Blanc - past reviews

the quaffing guide

Paddy Kendler pours a glass of the current releases

\$18 AND OVER

Mount Avoca Sauvignon Blanc 2001 (\$18)

Whatever the reasons, most sauvignons blanc from south-east Australia do not appear to be in the same high class as the 2000s.

But this release from one of Victoria's better producers of sauvignon blanc over many years is an undeniably pleasant wine that should have broad appeal.

The mild tropical fruit aromas and flavours are boosted by some grapey sweetness that enhances its drinkability away from the dinner table.

This is by no means a classic sauvignon, but quite an enjoyable and versatile white.

★★★½

*Herald Sun
January 29th 2002*

Mount Avoca Sauvignon Blanc 2004 ★★★

A complexity of roses, lime juice, honey and biscuits. Rich, creamy palate. Long, lingering flavours and a hot finish. \$17

Winestate Special Edition December 2005

MOUNT AVOCA SAUVIGNON BLANC 2004

\$16-\$18

Piercing varietal aromas that suggest passionfruit and tangy green fruits lead the way with this fresh white from the Pyrenees. In the mouth it's intense with clean tropical fruit flavour that's fresh and penetrating. It finishes light and zippy. A very refreshing drop to sip as the weather warms up.

Ageing? No.

Food ideas: Vegetable antipasto; mussels.

Stockists include: King & Godfree, Carlton; Jimmy Watson's Cellars, Deepdene. **Rating:** ★★★ \$\$\$



The Age Epicure 4/10/05

Mount Avoca Sauvignon Blanc 2004

Region : Pyrenees
RRP : \$18.00

Pale straw in colour, the nose is quite lifted and has typical varietal aromas of crisp pineapple and passionfruit. This is more a fresh tropical fruit style Sauvignon Blanc than green or herbaceous like its NZ cousins which is understandable given the warmer climate of the Avoca region in Western Victoria. Good acidity combines harmoniously with the full fruit flavours and texture. Drink now.

James Halliday, Kate McIntyre, Chris Barnes & Ben Edwards. October 2005