

Shoofly

BUZZ CUT

SOUTH AUSTRALIA

2009



VARIETALS
REGION
FERMENTATION
ALCOHOL
WINEMAKER

Viognier (38%), Riesling (27%), Verdelho (24%), Semillon (6%), Chardonnay (5%)
Adelaide, South Australia
Stainless steel
13.5% alc/vol
Ben Riggs



WINEMAKING
TASTING NOTES
CRITICAL ACCLAIM
ABOUT SHOOFLY

Ben Riggs, Shoofly's winemaker, is a South Australian native who knows his stuff and where to get it. His roster of grape growers is one of the most sought after contact lists in the country, meaning the grapes come from a "who's who" of Australian growers and viticultural neighborhoods. The fruit for Shoofly's Buzz Cut is sourced from Australia's premier cool-climate wine region, Adelaide; this region is ideally suited for zippy, crisp white varietals. Shoofly's Buzz Cut is made in a style for early drinking with the juice undergoing a cool, stainless steel ferment to retain the fresh varietal characters.

Buzz Cut is a fresh, vibrant white blend displaying exotic fruits on the nose and refreshing apple and citrus crunch on the palate. Austere Adelaide Hills Riesling combines with exotically perfumed Viognier and tropical-fruited Verdelho to produce a mouthwatering wine offering supple, ripe fruit alongside crisp, spritz acidity. Dashes of Chardonnay and Sauvignon Blanc contribute a rich mouthfeel and bright, herbal edge.

87 pts James Halliday's Australian Wine Companion



Australians are an unpretentious mob and shooing flies is about as complicated as it gets when dealing with life's distractions. 'Work hard but take time to savor each day' is the national ethos - an honest approach to life that is reflected in our wines. Our wines are crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree. These are wines that show Australia at its best. Shoofly was founded in 2005 and the winemaking team is led by one of Australia's best - Ben Riggs. As a native of McLaren Vale, he has been crafting some of the region's finest for more than two decades.