



Regional Selection

Adelaide Hills Sauvignon Blanc 2016



Region - Adelaide Hills, South Australia

Vineyard - The fruit for this wine was sourced from premium vineyards located in the Mt Torrens region of the Adelaide Hills. The vineyards are on well drained red and grey soils over pyrite, clay and lime. Elevation is 441 meters above sea level with an annual rainfall of 1035mm.

Growing Conditions - Excellent ripening conditions prevailed in the Adelaide Hills this vintage, with warm days and cool nights allowing steady flavor development and acid retention. The Sauvignon Blanc was harvested earlier than the historical average, although yields were slightly above average.

Winemaking - The fruit was given several hours of skin contact, to increase the richness and mouth feel of the wine. After gentle pressing the free run juice was cool fermented in stainless steel. Post fermentation, the wine was lees stirred for two months to help build creaminess and texture to the mid palate. The wine was deliberately left unwooded to retain its bright fruit and freshness, and bottled soon after vintage.

Winemakers Tasting Notes - Pale straw yellow in colour, with powerful varietal aromas on the nose, featuring cut grass, lemon citrus and subtle tropical scents. There is an abundance of sweet fruit on the palate, dominated by pineapple, passion fruit and honeydew melon, but balanced nicely by herbaceous undertones. The concentrated mid palate richness leads to a dry finish of considerable length and persistence, with the fruit intensified by racy acidity.

Analysis - pH 3.33 | Alc. 12.9% | TA 5.9g/l