



**S. C. PANNELL**  
WINEMAKER

# Sauvignon Blanc 2023

The Adelaide Hills is recognised as one of Australia's finest Sauvignon Blanc growing regions: altitude, soils and weather patterns seem to draw the best from this variety. Sourced from a vineyard in Carey Gully that Stephen has worked with for over twelve years, consistently delivering fruit freshness and natural acidity. Stylistically opposed to Sauvignon Blanc from New Zealand, ours is a wine more akin to the food-friendly nature of Sancerre or Graves.

## THE VINTAGE

The third year of the current La Nina cycle was cool and wet, leading to the most challenging growing season in living memory. High winter rainfall continued through spring delaying budburst and shoot growth. Unusual soil moisture made spraying and mid-row management a challenge. Thankfully, a dry mild summer followed, but the die was cast, and harvest was one of the latest on record. Low crops with long hang times are not common, however, these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in vineyard to make great wine.



## WINEMAKING

<b>Variety</b>	100% Sauvignon Blanc
<b>Varietal Origin</b>	Loire Valley, France
<b>Vineyard</b>	Carey Gully - Adelaide Hills
<b>Process</b>	Cold fruit was picked on the 14th of April and gently pressed. Settled in tank for 10 days before fermentation. Racked off lees mid-May and bottled late July.
<b>Alcohol</b>	12.5%
<b>Ph</b>	3.28
<b>TA</b>	6.7

## FOR THE SENSES

### Flavour Profile

An initial blast of stone fruits, coriander, guava and fresh lime is met with nettle, rucola and snow pea with time in the glass. White citrus blossom and cut grass flood the palate with citrus tidying up the finish. Classic Adelaide Hills Sauvignon Blanc flavours and aromas.

### Structure & Texture

A firm entry and linear precision drive the flavours to the back of the palate before gently rolling forward on a Rosaceae rollercoaster. Phenolics hold interest on the back palate lending viscosity and spice to a long finish.

## CELLARING

Drink it please.

## SERVING

Fish tacos and salsa.