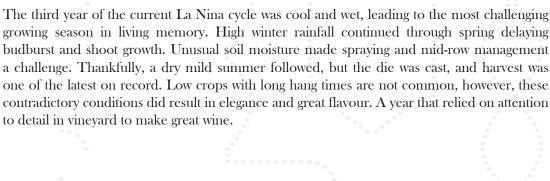


Sauvignon Blanc 2023

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





100% Sauvignon Blanc Variety

Varietal Origin Loire Valley, France

Vineyard Carey Gully - Adelaide Hills

Cold fruit was picked on the 14th of April and gently pressed. Settled **Process**

in tank for 10 days before fermentation. Racked off lees mid-May and

bottled late July.

Alcohol 12.5%

Ph 3.28

TA 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.