



S. C. PANNELL
WINEMAKER

Sauvignon Blanc 2024

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, this is a wine more akin to the food friendly nature of Sancerre or Graves.

THE VINTAGE

An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope as well with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties fared far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.



WINEMAKING

Variety	100% Sauvignon Blanc
Varietal Origin	Loire Valley, France
Vineyard	Carey Gully, Adelaide Hills
Process	Cold fruit was picked on the 7th of March and gently pressed. Settled in tank for 10 days before fermentation. Racked off lees early April and bottled mid-June.
Alcohol	12.5%
Ph	3.28
TA	5.8

FOR THE SENSES

Flavour Profile	A plucky nose loaded with white currant, jasmine in full bloom, mown nettles, honeydew melon, lemon drops and confectionary; varietal plus! The palate is clean and fine like spring water, racy and refreshing with a green chilli finish.
Structure & Texture	Fine phenolics and balanced acidity with all parts in a harmonious chorus.

CELLARING

Drink it please.

SERVING

King George Whiting tacos with pineapple salsa.