



S.C. PANNELL
WINEMAKER

Amuse 2017

Amuse is a blend of Adelaide Hills Sauvignon Blanc, Gruner Veltliner and Chardonnay. Assistant Winemaker Matt doesn't like Sauvignon Blanc so Steve and Matt made a blood oath to only create wines that they wanted to take home and drink. The creative juices were unleashed, and they started to blend. Amuse was the result

The first vintage of a unique and amusing dry white blend that for us hints at a possible future for Sauvignon Blanc: We've pimped it and made wine that is fun for your mouth!

VINTAGE

The 2017 vintage was a very cool, mild and stress-free occasion for vines, not winemakers! Good winter and spring rains were followed by a very mild, long summer. The results are wines with ample fruit complexity and great natural acidity. Most importantly however is the delicious fruit freshness

WINEMAKING

Variety	58% Sauvignon Blanc, 34% Gruner Veltliner, 8% Chardonnay
Varietal Origin	Sauvignon Blanc – Loire Valley, France. Gruner Veltliner – Austria, Chardonnay - France
Vineyard	Carey Gully, Lenswood and Piccadilly- Adelaide Hills
Process	All hand harvested; Sauvignon Blanc and Gruner Veltliner co-fermented with 60% naturally barrel-fermented. Chardonnay barrel-fermented and blended back post fermentation.
Alcohol	13.5%
Ph	3.26
TA	6.18

FOR THE SENSES

Flavour Profile	Grapefruit, lime and white peach with a hint of roasted nuts and pastry crumbs, finishing with definite white pepper spice.
Structure & Texture	Medium-bodied and mouth-filling with a long, dry finish. Blending is all about creating a sum of the parts; in this case, the Sauvignon Blanc on entry, Gruner Veltliner taking over mid palate and Chardonnay wrapping up the finish. Four grams of residual sugar completes the picture, adding length and enhancing the spice.

CELLARING

Now but let's wait and see.

SERVING

The perfect aperitif. Try Pintxos with anchovies.

