



S. C. PANNELL
WINEMAKER

Sauvignon Blanc 2018

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 one vineyard in Carey Gully that Steve has worked with for over ten years, consistently delivering fruit freshness and natural acidity. Stylistically opposed to Sauvignon Blanc from New Zealand, a wine more akin to the food friendly nature of Sancerre or Graves.

VINTAGE

The Adelaide Hills 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours. Ideal conditions for a balanced crop and therefore, balanced wine.

WINEMAKING

Variety	100% Sauvignon Blanc
Varietal Origin	Loire Valley France
Vineyard	Carey Gully - Adelaide Hills
Process	Hand harvested on the 18 th and 23 rd of March. Free run juice only, settled to clear and fermented without solids for 3 weeks. Settled on lees for 8 weeks before bottling.
Alcohol	13%
Ph	3.10
TA	7.50

FOR THE SENSES

Flavour Profile	Aromas of nettle, lemon zest, white currant, fresh jalapeno chillies and sweet corn proceed a pallet that is higher in acidity and lower in alcohol than previous vintages and showing all the hallmarks of classic Adelaide Hills Sauvignon Blanc.
Structure & Texture	Long, tight, persistent and nuanced flavours with steely and mineral acidity and a flinty finish.

CELLARING

This wine is ready to drink now while it is flavoursome and fragrant.

SERVING

While Sauvignon Blanc is usually drunk as an aperitif, its flavour intensity and zesty acidity means it's quite versatile. We'd like to see this wine alongside cockles in white wine or grilled crayfish with basil butter.

