

Sauvignon Blanc 2020



S.C. PANNELL
W I N E M A K E R



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

THE VINTAGE

How to describe a vintage in a pandemic? Problematic.

A dry start to the season with lower than expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and devastation they bring struck around Christmas and many of our growers losing their livelihoods weighed heavy as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing even ripening.

A year to remember and be thankful.

WINEMAKING

Variety	100% Sauvignon Blanc
Varietal Origin	Loire Valley, France
Vineyard	Carey Gully & Norton Summit - Adelaide Hills.
Process	Hand harvested in late February (Norton Summit) and Mid March (Carey gully). Free run juice only, settled to clear and fermented without solids for 3 weeks. Settled on lees for 8 weeks bottled on the 17th of July, 1500 cases produced.
Alcohol	13%
pH	3.10
TA	7.50

FOR THE SENSES

Flavour Profile

Dominant guava and pink grapefruit immediately on removing the cap. Gooseberry and classic passionfruit soon follow along with jalapeno chilli. Richer and riper fruit than previous years. Flavours of brown lime cordial, nettle tea and pink citrus.

Structure and Texture

Long, persistent and nuanced with mineral acidity and a generous finish. An added level of complexity from the lees contact like a classic lemon tart. A wine with no corners.

Cellaring

Please don't.

Serving

Try with Fish Keftedes in Mustard and Dill from Taverna by Georgina Hayden.