

LADBROKE *Grove*

2017 CLOVERLEAF SAUVIGNON BLANC

The Cloverleaf Sauvignon Blanc is a vibrant, lively white wine. It has exceptional fruit definition on the palate, but contains solid acidity and has fine, natural phenolics. These attributes make it a great match for a wide range of foods.

Variety:

100% Sauvignon Blanc

Vineyard:

The fruit is sourced from our Magarey Vineyard located in northern Coonawarra, planted in 2010. Yield was approximately 8 tonnes per hectare.

Vintage Conditions:

A cool growing season with above average winter rainfall led to a more traditional Coonawarra vintage. Delayed budburst and a mild summer led to a later start than usual to the harvest. All whites showed fruitfulness with vibrant flavours and fresh natural acidity.

Vinification:

Machine picked in the early morning to retain acidity, the fruit was destemmed and pressed to stainless steel, with a small portion going into second fill French oak puncheons. The oak component was allowed to ferment with wild yeast, while the remaining tank parcels were inoculated. Post ferment, the wine was kept on lees for 6 months, with stirring to promote complexity before clarification, light filtration and bottling.

Tasting Notes:

Colour: Pale straw with golden hues.

Aroma: Grapefruit, gooseberries, Thai mint and lemon rind.

Palate: Intense fruit driven wine yet elegant with a great depth of flavour and packed with aromas of fresh cut grass, passionfruit and honeysuckle. The refreshing natural acidity gives the wine excellent persistence of flavour and focus on the lush and lingering palate.

Peak drinking: Very approachable now, but careful cellaring will allow further development with bottle age for 4-6 years.

Wine Analysis:

Alcohol 12.5%

Total Acidity 6.85g/L

pH 3.24

Residual Sugar 1.5g/L

