

PERTARINGA

2022 SCARECROW SAUVIGNON BLANC

Adelaide

Story: Each vintage, the Sauvignon Blanc grapes are the first grapes to ripen in the vineyard. The scarecrow is still used as an effective deterrent to the local grape-loving birds and has also lent its name to our famous Sauvignon Blanc.



Vineyard: 60% is from the Battunga vineyard at Kuitpo in the Adelaide Hills which was planted by Bec's father, Geoff Hardy, in the 1990s. The other 40% is sourced from the Lower Tintara vineyard in McLaren Vale, these vines were planted by Bec's great-great-great-grandfather, Thomas Hardy, in the 1880s.

Soils: The Battunga Sauvignon Blanc is in a valley on alluvial clay from the Holocene. The Lower Tintara vineyard is on sandy loam soils called Maslin Sands, which are some of the oldest soils in McLaren Vale, aged between 34 and 56 million years old.

Harvest Date: 16 February (Lower Tintara) and 22 March (Battunga)

Winemaking: The grapes were harvested and delivered to the winery at night to ensure the fruit arrives cool and fresh. Immediate pressing after crushing with minimal skin contact. We aim for a light touch in the winery in order to let the fruit tell the story. The generous palate weight and flavour intensity is a reflection of the 100+ year old McLaren Vale vines while the Adelaide Hills fruit offers varietal aromatics and acid. Cold stainless steel fermentation is followed by early blending and bottling to retain varietal freshness.

Nose: The nose offers subtle and elegant aromas of passionfruit and snow peas.

Palate: The palate is smooth but lively with delightful tropical fruit flavours, followed by a crisp and refreshing finish.

Cellaring: Drink now

Awards: 93 points - Wine Orbit, 2023 | 91 points - Wine Pilot, 2022 | 90 points - Wine Showcase Magazine, 2023

VARIETY: Sauvignon Blanc

REGION: Adelaide

CLOSURE TYPE: Screwcap

OAK TREATMENT: 100% stainless steel

ALC/VOL: 12.5%

pH: 3.16

TITRATABLE ACID (g/L): 6.29

RESIDUAL SUGAR Glucose + Fructose (g/L): 3.7

BOTTLES PER CASE: 6

BOTTLE GLASS WEIGHT (g): 580g

BOTTLE BARCODE: 9355811002004

CASE CONFIGURATION: 32 cartons / layer, 4 layers

CASES PER PALLET: 128

CASE WEIGHT (kg): 8

CASE DIMENSIONS (cm): 24 (l) x 16 (w) x 31.5(h)

CASE BARCODE: 29355811002008



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