

BARRATT

PICCADILLY VALLEY

2022 SAUVIGNON BLANC

WINEMAKING

Grapes were harvested in early March from the two small Sauvignon blocks on Uley Vineyard in Piccadilly Valley, and from select Adelaide Hills growers, to ensure clarity, consistency and character.

After crush, press and settling, the juice was fermented to dryness at low temperature to enhance the varietal characteristics. Position and growing season ensure a restrained and stylish incarnation of the variety.

The wine displays citrus and crisp pear fruit character, accompanied by elderflower, cut grass and soft green herbal aromas with hints of coriander, tarragon and lime leaf. Palate is persistent and mineral driven for a refreshing and characterful drinking experience.

WINEMAKER	Lindsay Barratt
VINEYARD	'Uley' Piccadilly Valley & select growers
VARIETY	Sauvignon Blanc
ALCOHOL	12%
VINTAGE	2022
COLOUR	Very light straw and green hue
AROMA	Elderflower, cut grass and soft green herbal aromas
PALATE	Citrus and pear on a persistent mineral driven palate.

