



Production:

Late Harvest Sauvignon Blanc
Region: Gumeracha,
Adelaide Hills
Harvested: 3rd Of May 2018
Sugar At Harvest: 22.0 Baume
Residual Sugar: 240g/L
12 month Aging in
French oak hogs heads
Single vineyard wine.

Colour:

Pale gold with a hint of
caramel toffee clinging to
the edges.

Nose:

Bang! Sauvvy marmalade and
pithy apricot orange
intertwining candied lemons
and honeyed kumquats

Palate:

Candied lemon and mandarin
peel. Tannic grip underpins
and forgives unctuous opulent
sticky richness. A gentle
acidic line of poise gives
both direction and tames the
hell cat within. Icky Sticky
Deliciousness on Steroids!

2018 STICKY LATE HARVEST SAUVIGNON BLANC

To make a great Sticky you need truly challenging conditions and plenty of patience... both from the grower and in the winery. The levels of concentration in this wine, intertwined with the awesome intensity only super ripening can bring have given forth a wine that conditions don't often allow, but when they do is a tour de force!

Post vintage 2019; contemplating the fast-dwindling reserves of our 2017 sticky I realised that we were (as they say in the classics) bugged! The low yielding & dry 2019 vintage was a bust as far as supplying us fruit for a follow-on. To be honest I was more than a little concerned! I mean, what's the point of finishing a truly epic meal without the exclamation point of a luscious sticky??? Answer: there is no point! Happily, over a couple of beverages consumed on the foot of Yorke Peninsula - I learned that Reid Bosward had our salvation in hand, (well tank to be precise). The previous year, Stephen Dew, Ried's right (and some would argue left) hand man had crafted an absolutely cracking sticky from 2018 Adelaide Hills Sauvignon Blanc. The lads had around 1200 litres looking for a home & a chance to be awesome - win/win for sure!! Although I've always sworn & declared i would never make a Sauv-Blanc for david Franz, this was the loophole I was craving. My sole input to finishing this luscious dessert Sticky was to put it into aged white french oak hogsheads for 12 months at zero degrees Celcius & book the bottling slot. It was bottled in late 2020 before being hand printed, hand wrapped & finding its way to you.