



W I N E C O

SAUVIGNON BLANC

2017

Adelaide Hills (Kenton Valley)

64 dozen produced.

RRP – \$24

TASTING NOTES

COLOUR

Pale straw green with green hue.

BOUQUET

Intensely aromatic citrus, grapefruit and lychee with hints of passionfruit and freshly cut cucumber.

PALATE

Generous palate with purity of fruit, fresh tropical melon, citrus and grapefruit with hints of cucumber. Well balanced acidity with slight textural edge and brilliant length and fruit generosity.

Harvest Date: 8th April 2017

Baume: 11.8

Botted: October 2017

WINE ANALYSIS

Alcohol: 12.0%

pH: 3.16

TA: 6.9

VINEYARD

Machine picked in the early hours of the morning from a easterly facing vineyard in Kenton Valley. Clone is F4V6 and block is managed in strict VSP with an elevation of 450m. The site produces wines with elegant and pure fruit characteristics.

WINERY

Destemmed only and only gently pressed to extract the subtle free run juice with purity of fruit. Settled for 5 days and racked when juice was clear. Fermented with a varietal enhancing yeast for 14 days to preserve and enhance the varietal characters. Aged on lees post ferment to build texture and body in the final wine while adding a subtle complexity as well. Clarified and bottled early October.