



MERCHANT SERIES

SAUVIGNON BLANC ADELAIDE HILLS 2017

REGION: Adelaide Hills

VARIETIES: Sauvignon Blanc

SKIN CONTACT: None

OAK TREATMENT: None

BARREL MATURATION: None

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 8.4 kg

BOTTLE BARCODE: 93 147 3300 311 7

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

pH: 3.08

TITRATABLE ACID: 6.6 g/L

RESIDUAL SUGAR: 3.2 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 32 cases /layer, 4 layers /pallet

CASE BARCODE: 93 147 3300 312 4

REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring areas. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

VINTAGE

Spring was cold and wet with the Adelaide Hills region receiving its highest annual rainfall since 1992. Moist soils meant flower development was delayed and the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

VINIFICATION

Crushed and destemmed, the free run juice was cold settled then cool fermented for four weeks in closed stainless steel fermenters. With minimal intervention the wine was then stabilised before bottling to retain freshness and vibrant varietal flavours.

