



The Foil

20/17

SAUVIGNON BLANC

THE WINE

Shows fruit on the offensive, thrusts of snowpea and lifted passionfruit combined with a mineral edge. An elegant palate of intense fruit tapers cleanly on the palate to a crisp, finely honed conclusion of piercing acidity. Enjoy while young and fresh.

VITICULTURE

Batches of fruit are selected from two premium high altitude Adelaide Hills vineyards at Carey Gully and Piccadilly with each separately vinified. Both are cane pruned and on VSP trellis.

WINEMAKING

Crushed and pressed with minimal skin contact, the juice was clarified by cold settling and fermented cold.

20–25% of the juice, was fermented in oak to give additional weight and texture to the final blend.

SPECIFICATIONS

VARIETY	100% Sauvignon Blanc
GEOGRAPHICAL INDICATION	100% Adelaide Hills Carey Gully and Piccadilly sub regions, South Australia
ALCOHOL	12%
CELLARING POTENTIAL	1-3 years

