



# HEIRLOOM VINEYARDS

EST. 2004 AUSTRALIA

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## 2018 ADELAIDE HILLS SAUVIGNON BLANC

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Sauvignon Blanc was produced from our best Adelaide Hills Vineyard whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking. Hand tended vines, sorted bunch-by-bunch, naturally fermented free run juice, and bottled immediately to retain the purity of the fruit.

## OUR WINE NOTES

Sauvignon Blanc can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

## COLOUR

Pale and star-bright with the faintest meniscus edge of green straw - this is a white wine that looks fresh.

## AROMA

Inviting and unmissable aromatics that are piercing and strident, and confidently sitting astride both aromatic worlds: lantana and the understorey of green; then the guava of Spring and verdancy at dawn. Pink and ruby grapefruit, and that memory of blackcurrant that sings back in viticultural time to when sauvignon blanc was cabernet sauvignon's wild and outrageous mother.

## PALATE

The palate moves swiftly yet without haste; there is a fuller and added dimension to the fruit, with flavours running the gamut of green herbs, fresh grass and such exotica as lemongrass and Buddha's finger. The wine finishes with clear, savoury minerality, bringing a neat balance to the whole adventure.

## OVERALL

Quickly stir-fried pearl meat with fresh garlic shoots and Sichuan pepper, or sticky ice with flaked, steamed white fish meat and a knife point of XO sauce...

Alcohol 11.5% (6.8 Standard Drinks)

**WINEMAKER** Rosie Signer

[heirloomvineyards.com.au](http://heirloomvineyards.com.au)

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