

EST. 2004 AUSTRALIA

### 2023 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

HEIRLOOM

ADELAIDE HILLS

HEIRLOOM

VINEYARDS

SAUVIGNON BLANC

Pale straw; bright and alive; fresh, clean and clear.

#### AROMA

Intense musk and honey-suckle, dried banana chip, marshmallow and candy. Heightened - extreme - aromatics that takes the variety into fascinating deep-space territory. Purity and tension in a space where no one can hear you ask for a second bottle.

## PALATE

The floral qualities continue in and onto the front palate. There is a depth of fruit here, but it is beautifully balanced by keen, razor-edge acidity. Passion-fruit still on the vine, apple and blackcurrant, lime zest and an overarching herbaceousness. This is an exotic and enticing and - in its own way - demanding white wine, thanks to its refreshing stridency and vigour. The balance is found in the purity, however, not sheer shrill power.

#### OVERALL

Oily fish with vibrant, sweet, sour, salty, spicy dressings would welcome this wine. So would a piece of steamed white fish served with a simple beurre blanc and a boiled potato. Chinese fish or vegetable dumplings - and given the wine is a miserly 12% alcohol, a second glass is moderation itself.

WINEMAKERS Elena Brooks & Alexandra Haselich

heirloomvineyards.com.au