

The **Regional Selections** represent vineyard & varietal combinations which are recognised for excellence.

The motivation is quality, and the result is a range of wines which are hand-made from specific vineyards to bring you the best of each growing region.

About the variety

Sauvignon Blanc derives from the Bordeaux region of France, where it made its claim to fame (alongside Cabernet Franc), as the parent grape to the noble Cabernet Sauvignon. Sauvignon Blanc is a vigorous vine that has a tendency to ripen early but strangely develops buds late.

Fruit for our Sauvignon Blanc is sourced from the cool climate Adelaide Hills where the high altitude (≈400m) is especially favourable to this earlier ripening variety. Phil Lehmann limits skin contact on this wine to twelve hours to ensure a clean and crisp finish.

Winemaker's Notes:

Appearance: Pale, almost clear, straw yellow.

Aroma: Bright and aromatic nose full of citrus, blossom and nashi pear.

Palate: Well structured, lean palate with fresh limey juiciness. Mouthwatering acidity and a clean, crisp finish.

Summary: A vibrant Sauvignon Blanc showcasing all the classic traits from a standout Adelaide Hills vintage.

Tech notes

Alcohol:	12.5%	TA:	6.4 g/L
RS:	2.8 g/L	pH:	3.30
Other:	Vegetarian		



WINEMAKER – PHIL LEHMANN