

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 yellow green.

Aroma: A steely-fresh nose bursting with lime zest, gooseberry and pink grapefruit.

Palate: Clean and crisp palate showing all the classic notes of citrus, green apples and a vibrant limey acidity.

Summary: A well balanced Sauvignon Blanc highlighting all the trademark notes of the Adelaide Hills. Perfectly matched to fresh seafood dishes overlooking the beach on a hot day!

Tech notes

Alcohol:	13%	TA:	6.21 g/L
RS:	1.54 g/L	pH:	3.07



WINEMAKER – PHIL LEHMANN