

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 with intense aromatics and a fresh palate.

Winemaker's Notes:

Appearance: Pale straw.

Aroma: Lemon blossom and pink grapefruit. Lively and aromatic.

Palate: Some tropical notes are evident but it's mostly zesty citrus giving a refreshing and vibrant palate. Crispy acidity, green apples and lime.

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:	12%	TA:	6.18 g/L
RS:	2.0 g/L	pH:	3.37



WINEMAKER – PHIL LEHMANN