

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. Skin contact is limited, and fermentation occurs in stainless steel, to ensure a fresh, zesty finish with lifted aromatics.

Winemaker's Notes:

Appearance: Pale straw with a green rim

Aroma: Fresh and vibrant - lime zest and pink grapefruit

Palate: Crisp notes of freshly cut lemon and lime, a touch of blossom, granny smith apples. Moreish, mouth-watering acidity and a steely, clean finish.

Summary: A well balanced Sauvignon Blanc highlighting all the trademark notes of the Adelaide Hills. Perfectly matched to a bucket of fresh prawns.

Tech notes

Alcohol: 12.5% **TA:** 6.51 g/L
RS: 0.8 g/L **pH:** 3.26

