



2017 WHITE LABEL SAUVIGNON BLANC

Tasting Note

Classic Sauvignon Blanc should be zesty and refreshing, like a tangy grapefruit sorbet on a hot summer's day. This example is powerfully fragrant, bursting with citrus and crisp tropical fruit aromas as well as delicate grassy, herbaceous notes. On the palate a generous mouthful of flavours echo the bouquet. The fresh acidity brings it into perfect balance, leading to a long, pure finish.

Varietal: Sauvignon Blanc

Vintage: 2017

Region: Adelaide Hills

ALC/VOL: 11.5%

Vegan: Yes

Winemaker: Peter Leske

The Vineyard

Our white wines are all made in the cooler climate of the beautiful Adelaide Hills. Fruit for this Sauvignon Blanc comes from a single block of vines in the lee of Mount Torrens in the central Hills. The north-south rows crest a small rise and dip through a gentle gully. Moderate crop levels and even ripening ensure great intensity of fruit - the perfect counterpoint to the naturally balanced acidity of classic Adelaide Hills Sauvignon Blanc.

Winemaking Notes

Good Sauvignon Blanc does not need extensive winemaking - the simpler, the better. If the fruit is good enough, we believe the wine will stand on the basis of its intensity and the purity of our natural cool-climate acidity. No barrels, no skin-contact, no winemaking embellishment, just the clean flavours of lovely crisp fruit.

Vintage Overview

2017 will go down in history as a vintage of great quality and concentration. Plenty of rain early in the season provided moisture-rich soils and excellent growing conditions. A cool, damp spring led through into summer and ensured healthy canopies and good yields of quality fruit.

