SHOTTESBROOKE

Regional Series
Sauvignon Blanc 2016
Adelaide Hills

BACKGROUND

Distinct character develops from a sense of place. A home. Somewhere that continues to leave its mark on every endeavour. The best wines also reflect their region, exposing the unique differences that develop from their landscapes.

Through close relationships we have built with dedicated growers, we are able to select the best parcels of fruit from their most suited districts and craft wines that truly speak of their environment.

Vineyards

Widely hailed as an outstanding success, the 2016 growing season in the Adelaide Hills saw relatively dry conditions right through winter and into spring, allowing the vines to develop lush canopies without the threat of disease. Yields were above average, with excellent vine health across the region, allowing excellent fruit colour and flavour development.

As a result, upon harvesting, white grape varieties from this region showed a wonderful depth of colour and excellent flavour profile.

Winemaking

Harvested at optimum ripeness and transported to the winery as soon as possible after picking, the fruit was immediately destemmed, pressed and floated to separate solids from the free run juice. The wine remained on lees for several weeks prior to blending to develop texture, and add complexity to the palate. It then underwent careful fining and was bottled under screwcap to protect it from cork taint and retain freshness.

Tasting Notes

Colour	Pale straw with a fresh green hue
Nose	Zippy aromas of fresh passionfruit, gooseberry and tangy citrus, with subtle hints of freshly cut grass.
Palate	Attractive tropical fruit combined with delightfully crisp acidity gives the wine a lingering, yet refreshing, finish.
Cellaring	Drink now, chilled
Food Match	Whole baked snapper with ginger and Thai chilli.

Alcohol : 13%	**pH** : 3.09	**Acidity** : 6.76 g/l	**Bottling Date** : August 2016