



ADELAIDE HILLS | SAUVIGNON BLANC | 2008





**VINEYARD NOTES** This Sauvignon Blanc was sourced from an excellent vineyard in the cool, southern zone of the Adelaide Hills. The southerly winds drift in off of the ocean, keeping the region much cooler than the lower lying vineyards in the western zone, a perfect environment for Sauvignon Blanc.

**WINEMAKING NOTES** Picked late at night to harvest the grapes as cold as possible, the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling, the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling filtration and then bottling at the Angove Family Winemakers winery.

**TASTING NOTES** This wine shows the hallmarks of its region with blackcurrant leaf and grass on the nose. The palate is vibrant and fresh, with tropical fruit and citrus, leaving the wine refreshing and long on the finish. An excellent wine for warm weather.

## ABOUT THE WINE REGION



**Adelaide Hills** is one of the most highly acclaimed regions for Sauvignon Blanc in Australia. Less than 20 miles from Adelaide, this hilly, cool-climate region is filled with narrow, twisting roads, wild forests, and deep gullies. Other stars of the region are Chardonnay and Pinot Noir, both of which make fine, elegant and age-worthy wines.

### VINEYARD DETAILS

**CLIMATE TYPE** Cool, 500 meters/1,640 ft. altitude

**SOIL TYPE** Slate and loam

**VINES PER HECTARE** 2,000/5,000 per acre

**VINE TRAINING METHOD(S)** Vertical shoot positioning

**AVERAGE YIELDS** 8 Tonnes per hectare/3.2 Tonnes per acre

**AVERAGE VINE AGE** 10 years

## TECHNICAL SPECIFICATIONS

**COMPOSITION** 100% Sauvignon Blanc

**ALCOHOL** 13%

**TA** .66g/100ml

**pH** 3.16

**RESIDUAL SUGAR** .4g/100mL

**BOTTLING** September 2008

**CASES** 1,000 (6 bottles/case)

**RELEASE DATE** October 1, 2008

### WINEMAKING DETAILS

**FERMENTATION METHOD** Cool

**FERMENTATION TEMP/TIME** 12°-15°C/54°-59°F for 2 weeks

**OAK % AND TYPE** None

**MATURATION PROCESS/TIME** Stainless Steel Tanks

**REDUCTIVE/NORMAL HANDLING** Reductive

**CONTAINS ARTIFICIAL ANTIOXIDANT/  
PRESERVATIVE OTHER THAN SULFITES** Ascorbic acid

**YEAST TYPE** Saccharomyces Cervisiae

**FILTRATION TYPES** Coarse pad

**MALOLACTIC FERMENTATION** None



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