

SHOTTESBROOKE SAUVIGNON BLANC

Vintage 2011**Variety** 100% Sauvignon Blanc**Region** 100% Adelaide Hills**Viticulture**

The climate and selected soil types found in the Adelaide Hills are producing some of the highest quality Sauvignon Blanc grapes grown in Australia due to its high rainfall and cool, even ripening. Careful vineyard selection has rewarded us with fruit showing outstanding varietal character and good natural acid at harvest. At over 1300 ft above sea level, these are some of the highest vineyards in the region.

The 2010/2011 growing season was characterised by above average rainfall that fell from September through to March and filled the water level profile to levels not seen for many years. Although the season has had its challenges, diligent timing of spray application has largely avoided the problems that some regions experienced.

Winemaking

A cool wet ripening period ensured we had a slow approach to harvest with more than a few anxious moments. Selecting the perfect day for harvesting was critical to ensure the fruit retained lively acid, yet at the same time, developed its varietal characteristics. To ensure that flavour was maintained in perfect condition, the fruit was picked in the chill of the night, from midnight to dawn (in temperatures as low as 5C) delivering the Sauvignon Blanc grapes to the winery at the break of day.

The fruit was immediately cold pressed and settled to clarify the must at four degrees Celsius, racked after 2 days and then cold fermented in static stainless steel fermenters over 21 days at 14C. The wine was clarified and bottled immediately to capture the pure expression of cool climate Sauvignon Blanc.

Tasting Notes

Colour Very pale straw with a fresh green tinge

Nose Herbaceous varietal characters of lime and capsicum with overtones of tropical fruit and floral notes.

Palate The palate is initially grassy and then explodes with juicy citrus flavours such as tangy passionfruit and grapefruit.

Food Match A delightful wine with Asian food, seafood, cheese platters or just as a palate cleanser.

Cellaring Drink now.

Bottling Date May 24, 2011.

Technical Details

Specific Gravity	0.9910	Sulphur Dioxide FREE	32 mg/L
Alcohol	12.5% v/v	Sulphur Dioxide TOTAL	128 mg/L
Volatile Acidity	0.35 g/L	Residual Sugar	2.8 g/L
Titrateable Acid	6.37 g/L	pH	3.31

Accolades and Reviews

"Here is a solidly built sauvignon blanc... A good drink-now food style", James Halliday, 90 points, rated June 2011.

