

MEDIA UPDATE
December 2006



The only Australian Sauvignon Blanc to be awarded a medal!

2006 Vintage Cellars National Wine Show of Australia, results are in...

Seen as the pinnacle of the wine show calendar, this event showcases innovation and variety from makers large and small, throughout Australia and New Zealand.

The 2006 Shottesbrooke Sauvignon Blanc was the only Australian wine of Class 5, 2006 Dry White – Sauvignon Blanc, to receive a medal.

This Sauvignon Blanc was produced from select parcels of fruit from two Adelaide Hills vineyards to compliment the grapes from the Fleurieu region. These high country vineyards experience a cool ripening period producing wine with outstanding varietal definition, generous tropical fruit flavours and crisp natural acid balance.

Winemaker, Hamish Maguire commented, *"I really wanted to create a wine with a diverse fruit spectrum, ripe flavours and a tight structure – something not so one dimensional and suitable to drink with food."*

Herbaceous varietal characters of tropical fruit and pears with some floral overtones on the nose and intense fruit flavours show passionfruit, ripe tropical flavours mixed with citrus and lychees. This is a very well balanced wine with a crisp acid and persistent finish. A delightful drink with fish, Asian dishes or just as a chilled palate cleanser.



Shottesbrooke Adelaide Hills Fleurieu Sauvignon Blanc 2006 – RRP \$17.95