



## SHOTTESBROOKE SAUVIGNON BLANC

**Vintage** 2008

**Variety** 100% Sauvignon Blanc

**Region** 100% Adelaide Hills

Shottesbrooke is a small exclusive family owned vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hills, can be viewed from the award winning cellar door opened in April 1995.

The season brought solid winter rains followed by a mild even tempered Spring which provided ideal conditions for early growth. Good shoot length developed the ideal canopy providing protection for the harsh summer that followed. The wine shows excellent varietal definition with a freshness and length of flavour.

### 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 1200 ft above sea level, these are some of the highest vineyards in the region.

### Winemaking

To obtain varying degrees of ripeness and flavour profile, the fruit was picked three times over a period of 9 days in March during the cool of the night to retain freshness and natural acidity.

The fruit was transported to the winery and immediately cold pressed and settled to clarify the must at zero degrees Celsius. Racked after 10 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** Pale straw with a fresh green tinge

**Nose** Herbaceous varietal characters with overtones of tropical fruit and floral notes

**Palate** Harvesting at varying stages of fruit maturity has highlighted element in flavour spectrum to include gooseberry and tropical fruits, lychees and citrus. Well balanced with crisp acid and persistent finish.

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

**Cellaring** Drink now

**Bottling Date** June 2, 2008

### Technical Details

Specific Gravity	0.9918	Sulphur Dioxide FREE	35 mg/L
Alcohol	13.5% v/v	Sulphur Dioxide TOTAL	102 mg/L
Volatile Acidity	0.60 g/L	Residual Sugar	2.8 g/L
Titrateable Acid	8.23 g/L	pH	3.13

### Reviews and Accolades

**89 POINTS, The Wine Advocate, Sept 2008** - *The 2008 Sauvignon Blanc is pale straw-colored with a fragrant bouquet of sage, lychees, melon, grapefruit, and spring flowers. This leads to a medium-bodied, dry wine with crisp acidity, and flavors of gooseberry, pear, and melon. Nicely balanced and long, it will pair well with seafood and goat cheese. Drink it over the next 12-18 months.*

### Shottesbrooke Vineyards Pty Ltd

Bagshaws Road, McLaren Flat, South Australia 5171

P: +61 8 8383 0002

Fax: +61 8 8383 0222

E: [admin@shottesbrooke.com.au](mailto:admin@shottesbrooke.com.au)

W: [www.shottesbrooke.com.au](http://www.shottesbrooke.com.au)

