

The logo for Shottesbrooke, featuring the brand name in white capital letters on a black and red background.

## SHOTTESBROOKE SAUVIGNON BLANC

**Vintage** 2009

**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.

### 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.

Low winter rainfall followed by a dry spring was ideally suited to the style of our Adelaide Hills Sauvignon Blanc, the dry season of 2008/09 meant that irrigation could be applied with precision to achieve balanced canopies and disease pressure was low. The extreme heat event in late February coincided with a stage of berry development where berries were slowly expanding; this combined with vigilant watering meant the heat wave had virtually no impact.

### Winemaking

Ideal ripening conditions, warm days and cool nights allowed the grapes to gently approach harvest. Selecting the perfect day for harvesting was critical to ensure the fruit retained lively acid, yet at the same time developed the varietal characteristics. To ensure that flavour was maintained in perfect condition the fruit was picked in the cool of the night, from midnight to dawn, when temperatures are as low as 5C, delivering the Sauvignon Blanc grapes to the winery at the break of dawn.

The fruit was 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 enhanced the 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.

**Bottling Date** August 3, 2009

**Cellaring** Drink now

### Technical Details

Specific Gravity	0.9912	Sulphur Dioxide FREE	32 mg/L
Alcohol	13.0% v/v	Sulphur Dioxide TOTAL	96 mg/L
Volatile Acidity	0.44 g/L	Residual Sugar	2.1 g/L
Titrateable Acid	5.89 g/L	pH	3.27

The Shottesbrooke logo, featuring the brand name in white capital letters on a black and grey background.

PRODUCED BY  
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