



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2018

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Sunburn from struggling canopies was a constant threat, so strategic irrigation allowed the foliage to remain healthy and lush. Ripening happened evenly, and once optimal maturity was reached, harvest began, with all varieties hitting the winery hard and fast.

Overall, after the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. With all the weather-related obstacles either avoided or overcome, the 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which will produce a notable collection of graceful, elegant wines.

Winemaking

Harvested at full maturity and received into the winery as soon as possible after picking, the fruit was immediately destemmed, pressed and floated to separate solids from the free run juice. A cultured yeast was used for fermentation, and the wine was allowed to remain on lees for several weeks prior to blending to develop texture. It then underwent fining and was bottled under screwcap to protect it from cork taint.

Tasting Notes

Colour	Pale straw with subtle green hue
Nose	Delightful aromas of zesty lime, gooseberries and enticing tropical fruit create an abundance of layers which add interest to the bouquet.
Palate	Bright bursts of juicy, tropical fruit and a fresh crispy acidity continue through to a dry, yet pleasantly clean finish.
Cellaring	Chill and enjoy now
Food Match	Crispy fried whitebait served with Thai herb salad.

Alcohol : 12.5%	pH : 3.26	Residual Sugar : 3.2 g/l
Titrateable Acidity : 6.24 g/l	Volatile Acidity : 0.14 g/l	Bottling Date : November 2018

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