



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2019

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 2019 vintage was a testing one in the Adelaide Hills. Wind and frost hit vineyards in this region harder than many other districts throughout their flowering stage, which affected fruit set and, ultimately total tonnes harvested, whilst heatwaves and long dry spells were hallmarks of the ripening period.

As a result of these mixed conditions, this vintage will long be remembered for its much lower than average yields, and one in which skilful canopy management became an essential part of the season.

Regardless of the challenge, we tackled each viticultural test as it was presented and meticulously tailored the management of each individual site in order to protect the grapes from the extremes in weather. This intense effort paid off, as the resulting fruit, although less of it, was superb with intense flavour and wonderful balance.

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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