



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2024

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, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

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 2023/2024 growing season began with winter rainfall that doubled the June average, with the following months bringing enough rain to nearly reach the long-term winter average. As a result, spring started with excellent soil moisture levels. While cool to cold conditions persisted into flowering, which affected fruit set and reduced yields, the vines maintained good shoot growth. December and January brought significant rainfall, increasing disease pressure; however, February saw drier conditions that allowed for healthy, well-sized, and disease-free canopies as harvest approached.

Harvest took place in the first and second weeks of March, ahead of a mid-March heat event. Although yields were lower than expected, the fruit quality was exceptional, arriving at the winery in excellent condition

Winemaking

Fruit was destemmed to minimise undesirable stalky green flavours before sending it to the press. The juice was then clarified via floatation with free run and pressing treated separately and recombined for fermentation in stainless steel using a cultured yeast to enhance the aromatic profile. The wine was left on lees un-sulphured, with lees stirring for 1 month to develop texture, and racked off lees ready for blending and bottling.

Tasting Notes

Colour	Palest straw with flashes of green
Nose	Citrus and nectarine with fresh grass and just a hint of bath salts.
Palate	Echoing the nose, the juicy palate adds citron and a suggestion of creaming soda to the confluence of flavours and finishes with a satisfying slatey minerality
Cellaring	Chill and enjoy now.
Food Match	Grilled prawns with a squeeze of fresh lime

Alcohol : 12.4%	pH : 3.24	Residual Sugar : 3.0 g/l
Titrateable Acidity : 6.61 g/l	Volatile Acidity : 0.21g/l	Bottling Date : September 2024

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