



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2022

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

Vineyards

2022 was the third year in a row that the Adelaide Hills exceeded its annual rainfall (most of which fell in Winter). A dry September followed, creating good conditions for budburst and this was followed by a wet and windy October and November, affecting flowering, and resulting in lower-than-average fruit set.

The season then dried up creating a prolonged, cool growing and ripening season, ideal for aromatic white wine varieties. While tonnes were down, the seasonal conditions provided great conditions for Sauvignon Blanc production.

Winemaking

Fruit was destemmed before sending it to the press, reducing unwanted stalky green flavours. 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	Pale straw with subtle green hue.
Nose	Vibrant aromas of zesty citrus, gooseberries and enticing tropical fruit create an abundance of layers which add interest to the bouquet.
Palate	Like the bouquet, bright bursts of juicy, tropical fruit and a fresh, crisp 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 : 3.28	Residual Sugar : 3.0 g/l
Titrateable Acidity : 6.29 g/l	Volatile Acidity : 0.3 g/l	Bottling Date : December 2022

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