



2025 Adelaide Hills Sauvignon Blanc

Region: Adelaide Hills, South Australia

Colour: Pale straw, slight green tinge

Aroma: The nose evokes fresh green leaves, cut grass, snap peas to white peach.

Palate: Passionfruit notes lead to a struck flint dryness alongside persistent, and moreish acidity.

VITICULTURE

Variety: Sauvignon Blanc.

Clone: F4V6.

Vine Density: 1786.

Elevation: 307m.

Vine Age: 25 years.

Soil Type: Sandy loam over rich orange clay.

Irrigation: Daily monitored drip system.

Harvesting: Machine picking in the early morning.

WINEMAKING

Straight from the vineyard to the winery in the early hours of the morning. This wine was gently pressed at low temperatures. Inoculated and fermented at 13 degrees in stainless steel tank to preserve fruit character and acidity. Clarified with minimal fining.

FOOD MATCHES

Garlic prawns with roasted parmesan asparagus, Thai chicken soba noodle salad, Barramundi with coconut spinach.

Alc / Vol 13.0% - pH 3.34 - TA 7.4 - Picked 15.02.25 - VEGAN FRIENDLY - Cellar until 2028

