

VINEYARD

100% Sauvignon Blanc from Schoenthal Vineyard in Lobethal, Adelaide Hills.

NUMBERS

ALCOHOL: 11.5%
pH: 3.14
Residual Sugar: 1.6g/L
Total Acidity: 6.86g/L

MATURATION

6 months in tank, 3 months on full lees with stirring.

SOIL

Fine sandy to clay loam over weathered schist.

STYLE

In Winemaker Sam's words: If I'm drinking Sauvignon Blanc, I want it tight, crisp and zingy, embracing the methoxypyrazines (herbaceous characters), not denouncing them. We're blessed here in Australia with warm weather to provide plenty of flavour precursors in the grapes, so I pick on natural acidity to provide the backbone and use winemaking techniques to flesh out the body. This wine is all skin and bones, the tight lean crisp acidity creates a refreshing wine for acid addicts that's more reminiscent of Riesling than classic Adelaide Hills Savvy B.

UNCLE

2018 Sauvignon Blanc

Adelaide Hills



SENSES

SEE: Pale, pale grass

SMELL: Grapefruit pith and gooseberries, fresh hops and passionfruit.

TASTE: Lean, tight and super fresh. Crunchy apple acidity, soursobs and gooseberries.

FOOD: Drink with sunshine, oysters, crabs and shellfish.

CELLARING: 5 years.

FERMENTATION

Crushed and destemmed straight into the press then juice is extracted using a light pressing program. Free run and pressings components are blended then settled for 24 hours, then the clear juice with some light, fluffy lees are racked and fermented until dry with natural yeasts at cooler temperatures.

STORY

Sauv Blanc, we're so over it that we're into it again. When did it become uncool to drink Savvy B? We don't remember, probably because we're still drinking it. Like that awkward, austere Uncle that you only see and remember when you're dragged along to those unavoidable family outings, Sav's always been there.