



The Sophisticat Sauvignon Blanc 2020

Adelaide Hills

A crisp, tangy, sophisticated character from one single vineyard in the southern Adelaide Hills.

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures. Sadly, the season will also be remembered for the devastating bushfires that preceded it and the unprecedented global Covid pandemic that struck right in the middle of vintage. A remarkable season in many ways and one that we hope will be remembered for all the right reasons when you taste the wines.

Viticulture

Fruit was sourced from one vineyard in the Kuitpo district of the southerly Adelaide Hills. This 25 year old vineyard, on a steep undulating site at almost 340m above sea level produces small yields of highly aromatic, flavoursome fruit..

Winemaking

Once picked, the fruit was immediately processed at the winery, benefitting from low overnight temperatures. Crushed and pressed then settled for an extended period prior to a long, cool fermentation to maximise fruit expression.

Tasting

A crisp, tangy white wine with enticing floral bouquet, hints of elderflower, gooseberry and blackcurrant leaf. The palate is youthful, pithy and bright with mouthwatering grapefruit, gooseberry and grapefruit leading through to a long, refreshing finish.

Alcohol: 12%

Total Acidity: 7.13 g/l

pH: 3.12

Residual Sugar: <1 g/l

SO2: 92 mg/l

Fining: Bentonite

Vegan: Yes

Vegetarian: Yes

