## SAUV. BLANC

# VINTAGE 2020 ADELAIDE HILLS

H e s k e t h

The Regional Selections represent vineyard & varietal combinations which are recognised for excellence.

The motivation is quality, and the result is a range of wines which are hand-made from specific vineyards to bring you the best of each growing region.

### **About the Variety**

Sauvignon Blanc derives from the Bordeaux region of France, where it made its claim to fame (alongside Cabernet Franc), as the parent grape to the noble Cabernet Sauvignon. Sauvignon Blanc vines are vigorous and tend to ripen early but interestingly, develops buds late.

Fruit for our Sauvignon Blanc is sourced from the cool climate Adelaide Hills where the high altitude (≈400m) is especially favourable to this earlier ripening variety. Skin contact is limited, and fermentation occurs in stainless steel, to ensure a fresh, zesty finish with lifted aromatics.

### **Winemaking Notes**

**Appearance:** Pale straw with a yellow green rim

**Aroma:** Zesty lemon and pink grapefruit. Bright and

aromatic.

**Palate:** Steely acidity with green apples, lime and hints of

lemon blossom. A vibrant palate with good

structure and a clean, crisp finish.

**Summary:** A well balanced Sauvignon Blanc highlighting all

the trademark notes of the Adelaide Hills. Perfectly

matched to a bucket of fresh prawns.

#### **Analysis**

**Alc:** 12.5% **TA:** 7.5 g/L **RS:** 2.8 g/L **pH:** 3.17





