



ADELAIDE HILLS

Sauvignon Blanc 2010

The K1 Sauvignon Blanc vines are over twenty years old and are producing consistently exceptional wines. The vines are trained to wide vertically spaced double cordons and spur pruned to increase fruit quality.

The 2010 season was nourished by rainfall from May till October when it tapered off quickly and a hot November reduced yield in some varieties. The rest of the growing season was near perfect. Whilst yields were down, it was an early vintage and the quality of almost all varieties looks fantastic.

A very small addition of low yielding Arneis and Verdelho has enhanced this wine's palate texture whilst intensifying fruit flavour and aroma.

The wine has a colour which is a brilliant white-gold with a hint of green. The nose has encompassing tropical aromatics of guava, ripe mango, blood orange and lemon zest. Underneath are smooth components of white pepper, stewed peach and a delicate touch of asparagus.

A clean and well-structured palate keeps the tropical flavours with a bright acid and dry finish. This wine is perfect as an aperitif as well as being ideally suited to match with seafood dishes (particularly crustaceans) and contrasts well with rich cream based sauces.



Winemaking

Variety	Sauvignon Blanc
Region:	K1 Vineyard
Harvest:	Handpicked late February
Winemaking:	Slow cool fermentation in stainless steel.
Alcohol:	13.2 % alc/vol
Total acidity:	6.92 g/L
pH:	3.13
Residual sugar:	4.2 g/L

Accolades

Bronze Medal
Adelaide Hills Wine Show 2010