



ADELAIDE HILLS

Sauvignon Blanc 2011

The K1 Sauvignon Blanc vines are from a sandy loam area of the K1 vineyard, situated in the Southern Adelaide Hills. The vines are trained to a single cordon and spur pruned to a low bud number to increase fruit quality.

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 together with Sauvvy's classic grassy herbaceous notes. 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 intermingelling with herbaceous characters. The bright acid and dry finish make 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:	11.7 % alc/vol
Total acidity:	7.07 g/L
pH:	3.17