



ADELAIDE HILLS

Sauvignon Blanc 2012

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 2012 vintage weather was perfect from spring until harvest and with the lower crop production the resultant wines have been excellent. Sweet fleshy fruit aromas drifts out of the glass accompanied by lychee, kiwi fruit, orange blossom and confectionary watermelon. Digging beneath this fruity layer reveals more familiar characters found in guava, gooseberries and a delicate touch of asparagus.

The palate brings forth a fresh zesty, delicate acid finish with an airy light feel in the mouth. Ending on a more dry note, this wine is a perfect suitor for grilled halloumi cheese with charred asparagus and lemon oil.



Winemaking

Variety: Sauvignon Blanc
Region: K1 Vineyard
Harvest: Handpicked late February

Winemaking: Slow cool fermentation in stainless steel.

Alcohol: 13.0 % alc/vol

Total acidity: 7.33 g/L

pH: 3.13