



ADELAIDE HILLS

Sauvignon Blanc 2013

The K1 Sauvignon Blanc vines are in 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.

During the 2013 vintage we experienced an almost perfect season in the southern Adelaide Hills with very few spikes in temperature and wind. We also had extremely low rainfall. The conditions through flowering were clear and temperate, which allowed for a very good set and ensured consistent yields of very high quality across all varieties, particularly in early and mid-season whites such as Sauvignon Blanc.

The nose displays aromas of gooseberries, elderflower, freshly cut grass and tropical notes of banana and lychee.

The palate is crisp and fresh with lime and citrus notes, and finished off with zingy acidity.

Ending on a drier note, this wine is perfect with Asian cuisine and seafood dishes.



Winemaking

Variety	Sauvignon Blanc
Region:	Adelaide Hills
Winemaking:	Slow cool fermentation in stainless steel.
Alcohol:	12.57 % alc/vol
Total acidity:	7.66 g/L
pH:	3.01
RS:	2.2
Cellaring:	Drink now

Accolades

5 goblets (rated 95)
James Halliday Wine Companion 2013

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