



ADELAIDE HILLS

Sauvignon Blanc 2014

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.

2014 was a challenging vintage, but it was very interesting to see the vines' methodical reactions to make use of whatever was thrown at them. We were lucky with the timing of the heat and rain - the grapes were still early enough in their ripening cycle to not be hugely affected by the heat and then the rain in mid-February provided a well-earned reprieve.

The nose displays aromas of gooseberries, guava, elderflower, freshly mowed grass and canned asparagus.

The palate is fresh and zingy with ruby grapefruit and great 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:	12.50 % alc/vol
Total acidity:	8.16 g/L
pH:	3.00
RS:	1.2g/L
Cellaring:	Drink now