



PRODUCER PROFILE

Region: Adelaide Hills
Country: Australia

Sauvignon Blanc 2016

WINE DESCRIPTION

The core contribution in this cuvee comes from Shaw + Smith's own estate vineyards at Balhannah and Lenswood. That is complemented by fruit from a small number of highly valued growers.

After manual harvest, the Sauvignon Blanc fruit goes through a cool fermentation in stainless steel tanks. A short maturation on the lees adds texture and early bottling ensures freshness.

TASTING NOTES

Shaw + Smith Sauvignon Blanc is bright and aromatic with notes of grapefruit, nashi pear and nettles. On the palate there is intense flavour with fresh, limey fruit, mouthwatering acidity and remarkable purity.

FOOD PAIRING

Match this wine with barbecued prawns topped with avocado pico de gallo.

VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Loam over quartzite and shale
Training method:	Double-Guyot VSP
Elevation:	1,254 - 1,815 feet
Vines/acre:	740 - 1,110
Yield/acre:	4.4 tons
Harvest time:	March
First vintage of this wine:	1990

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fermentation temperature:	50-54 °F
Maceration technique:	Sur-Lie Aging
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	1 month