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Tabula Rasa

Adelaide Hills, South Australia #V18W

Living up to our name, we are delighted to present the rule-breaking Tabula Rasa. Each year, the slate is wiped clean and, with no preconceptions, every vintage is original. Drawing on fruit from historic vineyards across South Australia, this delicious wine captures the very essence of one season in a playful format that just demands to be drunk.

Viticulture

All four varieties that make up #V18W come from the same, single vineyard close to our winery in Lenswood, Adelaide Hills. A close planted, premium vineyard perfectly set up for cool climate viticulture. Vertical shoot positioning on a 2-wire system, shoot and fruit thinning where necessary followed by hand picking for careful selection.

Winemaking

A complex vinification in order to make a deliciously simple wine. Both the Sauvignon and Semillon are given 24 hours skin contact before crushing, pressing, settling and cool, fermentation. The Arneis and Petit Manseng were hand-picked, foot crushed, drained and added to the larger ferment which prolonged the ferment and added complexity and texture. Post primary fermentation, the wine was racked off gross lees before spending 2 months on fine lees prior to bottling.

Tasting

A seasonal white that reflects the character of the vintage in a delicious, textural style. Aromas of quince, preserved lemon and barley lead through to a zesty palate of citrus, elderflower, stone fruits and almond.

Blend: Semillon 70%, Sauvignon Blanc 20%, Arneis 6%, Petit Manseng 4%

Alcohol: 13%

Total Acidity: 5.4g/l

pH: 3.3

Residual Sugar: 0.5g/l

SO₂: 120mg/l

Fining: -

Vegan: Yes

Vegetarian: Yes