



The Sophisticat Sauvignon Blanc 2021

Adelaide Hills

A crisp, tangy, sophisticated character from one single vineyard in the Adelaide Hills.

Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal definition

Viticulture

Fruit was sourced from one vineyard in the Lobethal district of the Adelaide Hills. A beautifully tended vineyard on steep, undulating territory. Moderate yields and good fruit exposure ensure high quality fruit.

Winemaking

Once picked, the fruit was immediately processed at the winery, benefitting from low overnight temperatures. Crushed and pressed then settled for an extended period prior to a long, cool fermentation to maximise fruit expression.

Tasting

A crisp, tangy white wine with enticing floral bouquet, hints of elderflower, gooseberry and blackcurrant leaf. The palate is youthful, pithy and bright with mouthwatering gooseberry and grapefruit leading through to a long, refreshing finish.

Alcohol: 12.5%

Total Acidity: 5.93 g/l

pH: 3.20

Residual Sugar: <1 g/l

SO₂: 94 mg/l

Fining: Bentonite

Vegan: Yes

Vegetarian: Yes

