

Adelaide Hills Sauvignon Blanc 2019

Adelaide Hills, South Australia, Australia



PRODUCER

Established in 1989 by Martin Shaw and Michael Hill Smith MW, Shaw + Smith's aim is to make contemporary, high quality wines that stand among the best of their type in Australia. The wines are made exclusively from fruit grown in the Adelaide Hills, one of Australia's coolest and most exciting regions. Shaw + Smith specialise in grape varieties suited to cooler climates, such as Sauvignon Blanc and Chardonnay, and also make outstanding wines from Shiraz and Pinot Noir.

VINEYARDS

The Sauvignon Blanc grapes were sourced from the estate vineyards at Balhannah and Lenswood, complemented by fruit from a small number of highly valued growers.

VINTAGE

The 2019 growing season was one that challenged even the most experienced and well equipped vignerons. Those that made the most of it produced small crops of very clean fruit with wonderful flavour and intensity. Natural acidity is a feature in all of the wines despite the warm, dry summer.

VINIFICATION

All the grapes were hand picked to ensure they were in pristine condition upon arrival at the winery, this reduced the risk of oxidation, resulting in less need for the use of SO₂. Whole bunches were destemmed, crushed, chilled, gently pressed and fermented at cool temperatures in stainless steel vats. The wine was matured on the lees for a short period and was bottled early under screwcap to retain crispness.

TASTING NOTES

The 30th vintage of this wine has a distinct pink grapefruit flavour profile, mid-palate weight and texture and a fine acidity. Bright and aromatic, it has become known as a benchmark for Adelaide Hills and Australian Sauvignon Blanc.

Grape Varieties	100% Sauvignon Blanc
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.87g/L
Acidity	7.4g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan