

2014 Black Thursday Sauvignon Blanc
Sauvignon Blanc 92% Semillon 8%
Adelaide Hills



Wine Analysis
Winemaker: Greg Clack
Bottled: July 2014
Alcohol: 12.3%
Oak: Unoaked
Acid: 7.1 g/L
pH: 3.19
Residual Sugar: 3.0g/L
Sulphur: 102 mg/L

In the Vineyard

The 2014 Adelaide Hills Black Thursday Sauvignon Blanc was sourced from a number of vineyards in the Adelaide Hills - 2 from Gumeracha, 1 from Kenton Valley and 2 from Kuitpo. Two parcels were picked early to maximise the herbaceous, apple and cucumber notes in the wine but to carefully balance the citrus and melon notes. The remaining parcels were picked around the 11-12 baumé mark with maximum balance of natural acid, tropical flavours and mild citrus notes. All parcels were picked in the early hours of the morning to allow the previous day's heat to dissipate prior to being harvested.

In the Winery

The grapes were delivered to the winery at dawn and crushed straight to air bag press in which the free run and pressings fractions were separated. All parcels were fermented separately. The early parcel was fermented with a traditional Sauvignon Blanc yeast and the remaining parcels were fermented predominantly with a blended yeast to release and enhance varietal character. The wine was stored on yeast lees for 2 months to build some mouth feel then blended with only the best individual parcels selected. The blend was then stabilised and clarified. The wine was bottled under screw cap soon after vintage, to retain its vibrant freshness.

In the Glass
Colour

Very pale green straw, green hue with brilliant clarity.

Bouquet

Intensely aromatic freshly cut tropical melon, lychee and paw paw, lifted gooseberry all integrated with subtle passionfruit and guava with hints of citrus and cucumber.

Palate

Balanced flavoursome fruit driven palate, intense tropical fruit is carried on the palate with gooseberry and melon notes balanced with subtle grassiness. Balanced acidity with a soft rounded palate and fruit sweetness is integrated with a hint of spiced apple on the finish. Exceptional length and intensity.

Cellaring

Enjoy immediately or cellar for 2-3 years.

Serving Suggestion

A great match for fresh seafood such as oysters, scallops, sashimi or perfect with friends.



The Black Thursday Story

The vineyard stopped a bushfire on Black Thursday, and saved our town.

But nothing saves our Sauvignon Blanc from tired firefighters. Think fresh green grass, iced kiwi fruit, cool cucumber and asparagus sandwiches. The opposite of fire.

BLACK THURSDAY
SAUVIGNON BLANC
2014



Chain of Ponds