

# Black Thursday

ADELAIDE HILLS

Sauvignon Blanc

**Sauvignon Blanc 100%**  
**Adelaide Hills 100%**

## Wine Analysis

**Winemaker:** Greg Clack  
**Bottled:** September 2015  
**Alcohol:** 12.5%  
**Oak:** Unoaked  
**Acid:** 6.5 g/L  
**pH:** 3.16  
**Residual Sugar:** 3.6g/L  
**Sulphur:** 104 mg/L

## In the Vineyard

The 2015 Adelaide Hills Black Thursday Sauvignon Blanc was sourced from a number of vineyards in the Adelaide Hills - 1 from the Northern Hills, 3 from Kuitpo and 1 from Meadows. 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 Baume 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 destemmed but not crushed straight to air bag press in which the free run and pressings fractions were separated. All parcels were fermented separately with yeasts isolated specifically to enhance the varietal characters of Sauvignon Blanc. The wine was stored on yeast lees for 4 months to build some mouth feel and texture 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.



Black Thursday Sauvignon Blanc is the pride and joy of Chain of Ponds. Elegance, finesse and balance defines our house style. Think fresh green grass, iced kiwifruit, cool cucumber and asparagus. The perfect accompaniment to a warm summer's day, fresh seafood or just on its own, as it is so often enjoyed by us.

