



CHAIN
OF
PONDS



Black Thursday **2016 Sauvignon Blanc** **Adelaide Hills**

VINEYARD

Sourced from three vineyards stretching almost the entire length of the Adelaide Hills GI all from clone F4V6 and all VSP managed. One parcel was 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 12 baumé mark with maximum balance of natural acid, tropical flavours and mild citrus notes.

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. 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 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.

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 and supported by subtle grassiness. Balanced acidity with a soft voluptuous palate and fruit sweetness is integrated with a hint of spiced apple on the finish. Exceptional length and intensity.

CELLARING

Enjoy young.

MATCH

A perfect accompaniment to freshly shucked oysters, seafood, Vietnamese Chicken Salad or equally suited to a lazy afternoon in the sun.

WINE ANALYSIS

Winemaker: Greg Clack
92% Sauvignon Blanc
8% Semillon
Bottled: August 2016
Alcohol: 12.5%

Acid: 6.7 g/L
pH: 3.10
Residual Sugar: 3.8g/L
Sulphur: 129 mg/L