

**2013 The First Lady  
Sauvignon Blanc 100%  
Adelaide Hills 100%**

**Wine Analysis**

**Winemaker:** Greg Clack

**Bottled:** March 2014

**Alcohol:** 12.5%

**Oak:** 12 months

New and 1 year old French Oak

**Acid:** 7.3 g/L

**pH:** 3.31

**Sulphur:** 125 mg/L

**In the Vineyard**

Selected from three premium vineyards, two from the northern hills and the other from Kuitpo to the south. The first northern vineyard has a north/south row orientation with a very gentle south-easterly facing slope. The second has an east/west row orientation with a moderate easterly facing slope. Both produce distinctly different characters in the wine. The southern Adelaide Hills vineyard has an east/west orientation with a moderate slope to the north-east giving wine with a touch more tropical fruit than the wine from the other vineyards. All vineyards are planted to the F4V6 clone and managed with a strict VSP canopy and targeted at good fruit zone protection from the sun to avoid excessive tropical characters in the wine.

**In the Winery**

Each vineyard parcel was treated independently of the others with each parcel being picked in the cool early hours of the morning and processed carefully under inert gas cover. Only the free run was used for the First Lady, 25% of the wine was fermented on full solids with an indigenous yeast while the remaining volume was clarified and then fermented with a varietal enhancing yeast strain. Fermentation was then completed in barrel then matured in oak for nine months of lees stirring in order to build texture and mouthfeel.

**In the Glass**

**Colour**

Pale golden straw with a luminous straw green hue.

**Bouquet**

Intensely complex nose of delicately balanced tropical fruits, citrus, honeydew melon and grapefruit with lifts of savoury oak and hints of smoke and buttered toast.

**Palate**

The palate is integrated and finely balanced with fresh tropical fruit, citrus zest, green apple, savoury French oak, hints of buttered toast and refreshing cucumber. Lively linear acidity lifts the fruit on the mid palate which seamlessly integrates with the creamy round finish from the lees stirring. Brilliant length and intensity with a slight textural edge. Can be drunk immediately however it was made to reach ideal drinkability after 2-3 years in bottle. Full rewards will be obtained by allowing the varietal character to intensify and oak to integrate over this short cellaring time. Peak drinkability is recommended between Summer 2015 and Spring 2017 to gain the ideal balance of primary fruit and bottle aged complexity.



**The First Lady Story**

Mary Anne Newman was one of the first children born of European descent in Adelaide soon after colonisation in 1836. George Lionel Vincent Newman, one of Mary Anne's 20 children was the first Newman to move and settle at Chain of Ponds. The Newman descendants remained at Chain of Ponds right to the end, when the family home was demolished in the early 1970's.

**THE FIRST LADY**

**SAUVIGNON BLANC**

**2013**



*Chain of Ponds*