



CHAIN
OF
PONDS



Black Thursday **2019 Sauvignon Blanc** **Adelaide Hills**

VINEYARD

Sourced from 5 vineyards stretching almost the entire length of the Adelaide Hills GI, All blocks are planted to clone F4V6 and managed by VSP. A small portion of Semillon was taken from a vineyard just on the outskirts of Gumeracha to add a citrus line. One parcel was picked early to maximise the herbaceous, apple and cucumber notes while the remaining parcels were picked around the 12 baumé to allow 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.

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. 600L was transferred to new French oak for full solids barrel ferment with wild yeast. 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 3 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 gooseberry, lychee and paw paw with lifted hints of pineapple and passionfruit, all integrated with subtle hints of tomato leaf and nuances of citrus and cucumber.

PALATE

Lively and vibrant with intense fruit driven palate, citrus, gooseberry and tropical notes are supported by subtle grassiness. Balanced acidity with a soft voluptuous mouthfeel and fruit sweetness. Exceptional length and intensity.

CELLARING

Enjoy young.

MATCH

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

WINE ANALYSIS

Winemaker: Greg Clack
96% Sauvignon Blanc
4% Semillon
Bottled: June 2019
Alcohol: 12.7%

Acid: 6.6 g/L
pH: 3.27
Residual Sugar: 2.1g/L
Sulphur: 141 mg/L