



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2020

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

Though a devastating start to the season in the Adelaide Hills, which suffered through some of the most extensive bushfires in its history and lost a third of its wine producing area, the fruit that was spared was of high quality. The vineyards this wine is sourced from were not in direct proximity of the fire zone, and therefore were lucky to have escaped any hint of smoke taint.

Below average rainfall throughout the preceding 12 months, coupled with the dry, warm conditions during spring/early Summer reduced vigour in the vines and saw small berries produced. There was also a lower than average berry set seen across several varieties due to high winds and unsettled weather experienced during flowering in late November.

Although the growing conditions were challenging and more than a little nail-biting, plus saw overall harvest volume down on previous years, the quality of what fruit was produced in 2020 is exceptional.

Winemaking

Harvested at full maturity and received into the winery as soon as possible after picking, the fruit was immediately destemmed, pressed and floated to separate solids from the free run juice. A cultured yeast was used for fermentation, and the wine was allowed to remain on lees for several weeks prior to blending to develop texture. It then underwent fining and was bottled under screwcap to protect it from cork taint.

Tasting Notes

Colour	Pale straw with subtle green hue
Nose	Vibrant aromas of zesty citrus, gooseberries and enticing tropical fruit create an abundance of layers which add interest to the bouquet.
Palate	Like the bouquet, bright bursts of juicy, tropical fruit and a fresh, crisp acidity continue through to a dry, yet pleasantly clean finish.
Cellaring	Chill and enjoy now
Food Match	Crispy fried whitebait served with Thai herb salad.

Alcohol : 12.5%	pH : 3.27	Reducing Sugar : 2.8 g/l
Titrateable Acidity : 7.1 g/l	Acetic Acidity : 0.25 g/l	Bottling Date : August 2020

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