

## Firebird

**Sauvignon Blanc — 2020**  
Estate Grown in the  
Adelaide Hills

### VITICULTURE

The 2020 growing season opened with lots of promise. Good winter and spring rains in 2019 coupled with balanced yields set up the 2020 vintage as one with high potential. Our two vineyards were lucky and missed the spring frosts and poor fruit set that impacted many vineyards in the south of the Adelaide Hills. Then mother nature threw up a challenge with the Cuddle Creek fire on 19 December 2019 in the Adelaide Hills. Luckily through good block selection our 2020 Sauvignon Blanc hasn't suffered from the impact of smoke taint. A cool finish to summer allowed for even ripening and concentrated flavour development as well as good natural acidity

### WINEMAKING

The 2020 Sauvignon Blanc was made with a mix of hand-picked and machine harvested fruit. The use of machine harvesting is increasing in our approach as it allows us to pick in the cool of the morning enhancing the potential for the retention of the natural Sauvignon Blanc acidity and flavours.

In total 6 batches of Sauvignon Blanc were harvested between late February and mid March 2020. Both the handpicked and machine harvested fruit were crushed, destemmed and then drained through the press to retain freshness and natural flavours. The grape-must was then fermented in stainless steel tanks using a variety of aromatic yeasts strains to enhance and retain the traditional Adelaide Hills

Each batch was kept separate once fermentation was complete with our Tunnel Hill block spending some time maturing on lees to increase mouth feel and texture.

After extensive bench trials the Tunnel Hill 5.1 block vineyard and the Woodlands Ridge Middle 1 block were selected to make the Firebird Sauvignon Blanc.

### TECHNICAL DETAILS

**Region** — Adelaide Hills  
**Variety** — Sauvignon Blanc  
**Winemakers** — Mark Kozned and Chris Parsons  
**Alcohol** — 12.5%  
**pH** — 3.15  
**TA** — 6.9 g/L  
**Bouquet** — Lifted cut grass, snap pea aromas are balanced with fresh lemon pith and lime aromas.

**Palate** — The palate shows grapefruit, passionfruit and lemon sherbet characters with an intense and long mineral acid finish.

**Cellaring** — Best consumed within 24 months from bottling (July 2020)

### ACCOLADES



Gold Medal - Royal Perth wines show 2020

Bronze Medal - Royal Adelaide wine show 2020

