

Shottesbrooke 2007 Sauvignon Blanc

Adelaide Hills, South Australia



Background

Nick Holmes started his winemaking career in 1967 as a trainee cellar hand, even then his ambition was to establish his own label, plant vineyards and build a winery. In 1983 Nick started planting vineyards and in 1994 built the winery. Today Shottesbrooke is proudly an estate grown, family owned, boutique winery. The first Shottesbrooke wine was a red blend from the 1984 vintage which incidentally won the Montgomery Trophy at the Royal Adelaide Wine Show.

Shottesbrooke is located in the eastern pocket of the beautiful and tranquil McLaren Vale valley, just 45 minutes from Adelaide. The Shottesbrooke vineyards are situated on the upper slopes of the McLaren Vale region. The sandy loam soils of moderate fertility and careful management of yield produce consistently high quality fruit with excellent balance. The generous climate produces big, bold Shiraz with an elegance which is the signature of the Shottesbrooke style. Production in total over all the wines by Shottesbrooke is under 10,000 cases annually. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hill can be viewed from the award winning cellar door opened in April 1995.

We have selected parcels of fruit from two Adelaide Hills vineyards. These high country vineyards experience a cool ripening period producing wine with outstanding varietal definition, generous tropical fruit favors and crisp natural acid balance.

Winemaking Notes

To obtain varying degrees of ripeness, the 2007 Shottesbrooke Sauvignon Blanc fruit was picked three times over a period of 9 days, from 28th of February to March 9th during the cool of the night to retain freshness and natural acidity. The Adelaide Hills has a high rainfall with cool even ripening. The fruit was transported to the winery and immediately cold pressed and settled to clarify the must at zero degrees Celsius. Racked after 10 days and then cold fermented in static stainless steel fermenters over 21 days at 14C. The wine was clarified and bottled immediately to capture the pure expression of cool climate Sauvignon Blanc.

Tasting Notes

The wine is a pale straw color with a hint of green tinge. The nose explodes with powerful tropical and herbaceous Sauvignon Blanc characters of passionfruit, lychees and elegant floral accents. The palate is lively, crisp and fresh with gooseberry, passionfruit and pear flavors vying for attention. A beautifully constructed palate which has delicious feel and weight. Balancing the generosity of the fruit is the natural acidity in the wine that adds to the clean mouthfeel and lingering fruit flavors. A marvellous wine to be enjoyed with Asian dishes and seafood. In addition, this is a perfect wine to pair with goats cheese. Enjoy this wine in its youth for its exceptional freshness.

Specifications

Alcohol: 13.5%

pH: 3.15

TA: 8.6g/

R/Sugar: 3.5g/l.

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