



TECHNICAL DATA

The Adelaide Hills is widely acknowledged as the pre-eminant region for Sauvignon Blanc in Australia. Shaw + Smith Sauvignon Blanc has been made since 1990 and is a benchmark for the style.

The vineyards

Sourced from selected sites throughout the Adelaide Hills with over 50% from our own vineyards at Woodside and Balhannah.

- Generally soil structures in the region are shallow red/brown loam over schist and clay
- High density vine plantings – average 2700 vines per hectare
- Cane pruned and vertical shoot positioned canopies
- Hand picked

Vintage 2010

Welcomed winter rains replenished sub-soil moisture. Other than a spike of hot weather in November, the growing season was very mild and harvest weather perfect. Below average crops and cool weather resulted in intense flavours and high natural acidity. An excellent vintage!

Winemaking

Whole bunches were crushed, chilled and pressed before fermentation in temperature controlled stainless steel tanks. No malolactic fermentation as we look to protect fruit purity and natural acidity.

Alcohol:	13%
Residual Sugar:	Dry
Total Acidity:	6.9 g/l
pH:	3.17

Wine style

A benchmark for Australian Sauvignon Blanc. Unwooded to maximise varietal punch. Fresh and zippy with pronounced "pink grapefruit" characters. Ripe middle palate finishing with racy acidity.

Best drunk young.

Vinified and bottled at the Shaw + Smith winery.