



TECHNICAL DATA

The Adelaide Hills is widely acknowledged as the pre-eminent 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 2011

An unusually cool and wet vintage, with above average rainfall in February and March, provided conditions that were challenging for some varieties but which suited Sauvignon Blanc well. The long and cool ripening season gave us vibrant aromatics and crisp acidity.

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:	12.5%
Residual Sugar:	Dry
Total Acidity:	7.2 g/l
pH:	3.1

Wine style

Sauvignon Blanc is a regional speciality in the cooler Adelaide Hills. The wine is unoaked to maximise its fresh varietal character and overall tangy, zippy flavours. The aroma has restrained sauvignon grassiness and some lime, grapefruit and passionfruit notes. The palate is fresh and lively with pure fruit varietal flavours and crisp acidity. A benchmark for Australian Sauvignon Blanc.

Best drunk young.

Vinified and bottled at the Shaw + Smith winery.