



## WHIPPET SAUVIGNON BLANC

### TASTING NOTES

*The 'Whippet' Sauvignon Blanc displays aromas of guava, mangosteen, leafy herbs, honeysuckle, and lemon. The palate displays refreshing, green bean and nettle characters and finishes with incredible mouth-watering acidity.*

### WINE ANALYSIS

Blend.....	100% Sauvignon Blanc
Alcohol.....	13%
Residual Sugar.....	.032 g/L
pH.....	3.28
Total Acidity.....	6.87 g/L



## 2019

### VINTAGE NOTES

Spring rainfall was below average which helped disease control and provided dry conditions for the flowering period. This dry spell lingered through summer and with the expert water usage, helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was very warm and dry, yet cool nights resulted in exceptional acid retention to balance fruit flavour development. Sauvignon Blanc was harvested between in late February, during the coolest part of the day and delivered to the winery immediately to preserve flavour.

### WINEMAKING NOTES

Four blocks located at the highest altitude at Longview were used for 'Whippet' Sauvignon Blanc 2019. All blocks were planted on own roots in 1997 and 1998 and pruned differently to allow us a wide array of blending options. The Sauvignon Blanc vines are shoot-thinned early, followed by bunch thinning at veraison to ensure yields are managed and fruit flavour development starts early. We aim to maintain a healthy canopy to retain acid and preserve true Sauvignon Blanc flavours.

The fruit was harvested, chilled to 10°C, the juice separated, and skins pressed. Bentonite fining and coarse earth filtering ensures a clear, bright finish.



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