

RICHARD HAMILTON

ADELAIDE HILLS

## 2018 'THE HILLS' ADELAIDE HILLS SAUVIGNON BLANC

**COLOUR** Light pale straw with attractive green hues.

**BOUQUET** Fragrant, passionfruit, rose petal, cut grass – varietal Sauvignon Blanc.

**PALATE** A vibrant dry style showing full flavoured lingering passionfruit flavours and finishing crisp and zesty.

**FOOD SUGGESTIONS** Perfect as an aperitif and complements fine, elegantly flavoured dishes of salmon and oysters.

**CELLARING POTENTIAL** This wine is best enjoyed as a young fresh style demonstrating primary fruit characters.

**WINEMAKING NOTES** The fruit for this wine was sourced from two Adelaide Hills vineyards at Charleston and Meadows. At 400 m above sea level on free draining loams soils over limestone, their cool easterly aspect allowed us to capture the classic tropical and cut grass aroma's for which Sauvignon Blanc is renowned. Dry in style, this wine can be enjoyed now with pan fried salmon or an aged cheddar. The Adelaide Hills region produces Australia's finest examples of Sauvignon Blanc.

**VINTAGE CONDITIONS** The lead up to vintage was quite dry in the Adelaide Hills leading to modest crops. Early and mid February saw some above average temperatures alleviated by some rain in mid February which replenished the vines. Subsequent cooler weather slowed ripening to present a later harvest than in recent years. Quality is sensational.



### TECHNICAL DATA

|                   |                 |                 |                       |
|-------------------|-----------------|-----------------|-----------------------|
| Region:           | Adelaide Hills  | PH:             | 3.28                  |
| Variety:          | Sauvignon Blanc | Acidity:        | 5.8 gms/litre         |
| Alcohol:          | 12.5%           | Residual Sugar: | 2.65 gms/litre        |
| Lees Contact:     | 1 month         | Malolactic:     | Nil                   |
| Sugar at Picking: | 112-12.6° Baumé | Yeast Type:     | Saccharomyces Bayanus |