



WHIPPET SAUVIGNON BLANC

TASTING NOTES

The 'Whippet' Sauvignon Blanc displays aromas of guava, mangosteen, green beans, 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.....	12%
Residual Sugar.....	2 g/L
pH.....	3.24
Total Acidity.....	6.82 g/L



2018

VINTAGE NOTES

Spring rainfall was relatively below average which helped disease control and provided ideal conditions for the flowering period. Dry conditions through early summer helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was ideal with minimal moisture, and cool nights resulting in exceptional fruit flavour development and acid retention. The fruit was harvested between 26th of February and the 2nd of March, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

WINEMAKING NOTES

Four blocks located at the highest altitude at Longview were used for 'Whippet' Sauvignon Blanc 2018. 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.

ESTATE GROWN

ADELAIDE HILLS