

hill-smith estate



VINTAGE INFORMATION

Vintage: 2012

Region: Eden Valley

Winemaker: Teresa Heuzenroeder

Oak Treatment: Fermented & matures for 4 months in new (6%) & older (39%) French oak Barriques & Puncheons (45% of blend).

Harvested: February & March 2012

Alc/Vol: 13.0%

Total Acid: 6.2 g/l

pH: 3.33

Suitable for vegans and vegetarians.

HILL-SMITH ESTATE SAUVIGNON BLANC 2012

Over five generations the Hill-Smith family have been pioneers in locating exceptional vineyard sites that maximise the personality of their wines. A favourite playground has been the Eden Valley, in the rugged and undulating high country of the Barossa. This Sauvignon Blanc has been crafted from grapes grown on the eight hectare Hill-Smith family vineyard. The vines here always manage to grow healthy canopies, which provide a wonderful balance of light and shade for ripening. As a result the fruit shows high natural acidity and intense varietal character which is distinctive to the estate.

The distinctive label, featuring an original painting of the vineyard by Wyndham Hill-Smith O.B.E., combines the tradition at the heart of the Hill-Smith family with the contemporary styling befitting a modern Australian classic.

VINTAGE CONDITIONS

The 2011 Eden Valley winter was warmer than usual with the mean minimum temperature several degrees higher than average and the rainfall consistently lower. These mild conditions gave rise to even bud burst with good shoot growth in spring followed by a moderate cropping level being established at fruit set. Mild summer conditions and cool nights helped develop and retain vibrant Sauvignon Blanc flavours and a lovely sugar to acid balance.

VITICULTURE & WINEMAKING

The Hill-Smith Estate Vineyard is a special site for Sauvignon Blanc. Situated high in the Eden Valley (510 metres above sea level) where the nights are very cool, the vineyard is protected from wind by the large area of natural vegetation surrounding the vineyard.

The juice was fermented by 'wild yeast', which are indigenous to the vineyard and naturally present on the grapes. Discrete parcels of fruit were picked in the cool of the night, and then crushed before allowing the wild yeast to do their work and fermentation to begin. Selected parcels were fermented in new French oak Puncheons, some in old French Barriques and some in stainless steel. The combination of different fruit ripeness and flavour, oak treatment and wild yeast fermentation adds an extra dimension of complexity and finesse to the wine.

WINEMAKER'S COMMENTS

Hill-Smith Estate Sauvignon Blanc 2012 is very pale straw in colour. Intense aromas of citrus oil, lemon grass and lantana are overlaid with hints of freshly cut green herbs and passionfruit rind. The combination of wild yeast fermentation in oak and lees contact work together a full flavoured and complex mid palate whilst still retaining the intrinsic zest and flavour of the vineyard. Flavours of pine-lime and citrus zest drive the palate to a persistent softly textured grapefruit pith finish.

Perfect with a grilled tuna steak and fresh garden salad.

