

hill-smith estate eden valley sauvignon blanc 2013



Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of their wines. These wines celebrate the symmetry of region and variety. From vineyards in the Eden Valley, in the rugged and undulating high country of the Barossa and from the cool, steep slopes of the picturesque Adelaide Hills.

The distinctive label, featuring an original painting 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

A drier than average winter in 2012 led to early budburst in the Eden Valley. Post veraison growing season conditions were for the most part dry and warm, with rainfall for the season below average. Although summer temperatures were slightly above average there were few extremes. This combined with lower than average crops and the absence of any rain, led a smooth, uninterrupted vintage. The resultant wines show good varietal character with slightly fuller palate weight than usual.

VITICULTURE AND 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 site is protected from wind by the large area of natural vegetation surrounding the vineyard.

The juice was fermented by wild yeasts, 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 yeasts 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

In the glass, the Hill-Smith Estate Sauvignon Blanc has lifted aromas of fresh lantana, citrus oil and flint with underlying notes of green herbs and passionfruit. Zesty citrus freshness leads into a full flavoured and textural mid palate derived from a combination of extended lees contact and wild yeast fermentation in oak. Flavours of blood orange and passionfruit continue on to a refreshing grapefruit pith finish.

Try with a lightly seared tuna steak and Niçoise salad.

VINTAGE	2013
REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
OAK TREATMENT	Fermented & matured for 6 months in new (25%) & older (39%) French barriques & puncheons (64% of blend)
HARVESTED	February & March 2013
ALC/VOL	12.5%
TOTAL ACID	5.4 g/l
pH	3.29
Suitable for vegans and vegetarians	

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