

hill-smith estate



VINTAGE INFORMATION

Vintage: 2014

Region: Eden Valley

Winemaker: Teresa Heuzenroeder

Oak Treatment: Fermented & matured for four months in new (10%) & older (72%) French barriques & puncheons

Harvested: February & March 2014

Alc/Vol: 12.0%

Total Acid: 6.0 g/l

pH: 3.31

Suitable for vegans and vegetarians.

HILL-SMITH ESTATE SAUVIGNON BLANC 2014

Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of its 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 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 typical of 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

Vintage 2014 presented some interesting challenges in the vineyard for grape growers and winemakers alike. The lead up to the vintage was warm and mild; with rain late in 2013 setting the vines up well for the harvest ahead. In the new year there was a string of warm weather events and a bout of unseasonably heavy rain. The weather then returned to much milder, dry conditions allowing the vines to recover and fruit to fully ripen. The wines show good flavour, aromatics and balanced acidity. A testament to the vigneron's vigilance, the winemaker's patience and the resilience of the grapevine.

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 2014 is very pale straw in colour. Lifted aromas of lemongrass, fresh herbs and citrus oil with underlying hints of flint and wild flowers. The palate is full flavoured, smooth and textural, derived from a combination of extended lees contact and wild yeast fermentation in oak. A fresh citrus acidity and smoky flint flavours round out the palate on the finish.

Pair with a lightly seared tuna steak and salad niçoise.

