

# hill-smith estate



## VINTAGE INFORMATION

**Vintage:** 2015

**Region:** Eden Valley

**Winemaker:** Teresa Heuzenroeder

**Oak Treatment:** Fermented & matured for 7 months in new French puncheons (10%) & balance in older French barriques & puncheons

**Harvested:** February 2015

**Alc/Vol:** 13.0%

**Total Acid:** 6.5 g/l

**pH:** 3.35



## HILL-SMITH ESTATE SAUVIGNON BLANC 2015

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

Wet conditions in early Winter 2014 replenished the vineyard soils. From August until mid Summer, dry and cool conditions prevailed. January was very mild and at times very cool in Eden Valley, allowing the grapes to ripen evenly and retain their distinctive fruit aromatics and a fresh natural acidity.

## VITICULTURE & WINEMAKING

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

The juice was fermented by 'wild yeasts', which are indigenous to the vineyard and naturally present on the grapes. 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. All parcels were barrel fermented in either new or one to three year old French oak puncheons and older French barriques. The combination of differing fruit ripeness, predominantly large format oak, and wild yeast fermentation adds an extra dimension of complexity and finesse to the wine. Palate structure and texture was further enhanced through extended lees contact.

## WINEMAKER'S COMMENTS

A very pale, straw gold in colour, with lifted aromas of wild flowers, lemon grass, and citrus oil, and underlying hints of flint and green herbs. The palate is smooth, savoury and textural, derived from a combination of extended lees contact and wild yeast fermentation in oak. A fresh grapefruit pith acidity adds zest and freshness to the palate which finishes with a round, textural generosity from extended lees contact.

Pair with a lightly seared tuna steak and niçoise style salad.

