



HILL~SMITH ESTATE

EDEN VALLEY

2016

sauvignon blanc

wild ferment

Over five generations the Hill Smith family have been pioneers in selecting exceptional vineyard sites to amplify the personality of their estate wines. A favourite region has been the rugged undulating high country of Eden Valley. Our estate grown Sauvignon Blanc has been crafted from grapes grown on the eight hectare Hill Smith family vineyard. Recognised around the world as one of Australia's finest Sauvignon Blancs, the distinctive vineyard flavours and natural wild yeast combine to produce a Sauvignon Blanc that is fresh, zesty and textured.

vintage conditions

Following on from a dry winter, the growing season was dry and warm throughout spring. December temperatures remained warm but moderated in January. Rain towards the end of January provided a welcome drink for the vines, with milder conditions and cool nights prevailing through February. The resulting grapes retained good levels of natural acidity and fruit aromatics.

viticulture & winemaking

The vines 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 Sauvignon Blanc character, distinctive to the estate.

Picked in the cool of the night the grapes are crushed, and wild yeasts naturally present on the grapes, commence fermentation in a combination of French oak and stainless steel. Differing fruit ripeness, the use of large format oak and wild yeast fermentation adds an extra dimension of complexity and finesse to the wine. After fermentation, the wine was blended and matured in oak puncheons for a further 9 months. Extended lees contact and regular lees stirring has further enhanced palate structure and texture.

winemaker's comments

Very pale straw gold in colour. Distinctive aromas of lemon grass, green herbs and citrus oil with underlying hints of flint and wild flowers. The palate is zesty, fresh and textural. Extended lees contact and wild fermentation provide an interesting and slightly unexpected savoury and flinty edge to the palate, complemented by a refreshing grapefruit pith finish.

Enjoy with a lightly seared tuna steak and niçoise style salad or a mixed platter of baby artichoke, aubergine and mint bruschetta.

vintage information

Vintage: 2016 Region: Eden Valley Winemaker: Teresa Heuzenroeder Harvested: 18th February 2016
Alc/vol: 12% Total acid: 5.8 g/l pH: 3.29 Oak treatment: Fermented & matured for 9 months
in French oak puncheons (13% new, balance in 1-4 year old oak)

