

# HILL~SMITH ESTATE

EDEN VALLEY

2017

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

The growing season started with a wet winter and spring to completely replenish soil moisture levels. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period and a later than usual start to harvest. The mild weather continued into late summer and autumn, leading to good retention of natural acidity and zesty, bright fruit flavours in our Eden Valley Sauvignon Blanc.

## 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 and barriques for another couple of months. Extended lees contact and regular lees stirring has further enhanced palate structure and texture.

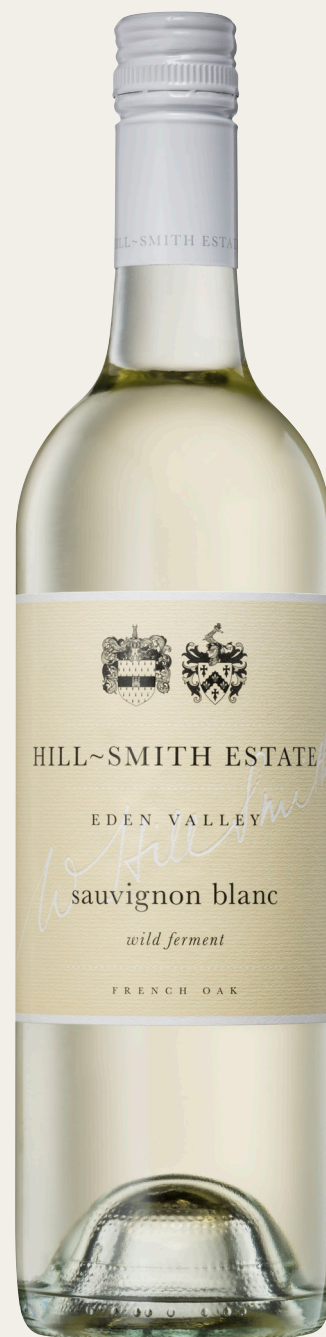
## winemaker's comments

Very pale straw gold in colour. Fresh, lifted aromas of wild flowers, lemongrass and citrus zest with underlying hints of guava and flint. The palate is zesty and fresh. Extended lees contact and wild fermentation in large oak barrels has provided texture and an intriguing savoury, flinty edge to the palate, complemented by a refreshing grapefruit pith acidity on the 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: 2017   Region: Eden Valley   Winemaker: Teresa Heuzenroeder   Harvested: March & April 2017  
Alc/vol: 12.5%   Total acid: 5.8 g/l   pH: 3.35   Oak treatment: Fermented & matured for 3 months  
in French oak puncheons and barriques (10% new, balance in 1-4 year old)



VEGAN  
FRIENDLY