



HILL~SMITH ESTATE

EDEN VALLEY

2018

sauvignon blanc

wild ferment

Over five generations, the Hill-Smith family has been a pioneer in selecting exceptional vineyard sites to amplify the personality of their estate wines. Time and patience has led to these vineyards producing highly celebrated benchmark wines. Carefully crafted, this fresh, zesty and textured Sauvignon Blanc is the result of natural wild yeast ferment and maturation in fine grained French oak puncheons.

vintage conditions

A wet winter set the vines up for a healthy start to the growing season. Spring was drier than average which resulted in good canopy growth. Summer was warm and dry, giving excellent fruit flavours in the grapes. Nights in the Eden Valley remained cool throughout harvest which helped to retain fresh fruit flavours and good levels of natural acidity.

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.

The grapes were picked in the cool of the night and crushed, with wild yeasts naturally present on the grapes commencing fermentation in a combination of French oak and stainless steel. The combination of 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 a portion matured in oak puncheons and barriques for another five months. Extended lees contact and regular lees stirring has further enhanced palate structure and texture.

winemaker's comments

Very pale straw in colour with green gold tints. Lifted aromas of lime pith, guava and native wild flowers are evident on the nose with hints of lemongrass and verbena. The palate is an intriguing combination of zesty, refreshing acidity and creamy lemon curd texture. Extended lees contact in large oak barrels adds to the appealing texture whilst the wild fermentation gives the palate a slightly savoury, flinty edge, with lingering lime zest and cut grass notes on the finish.

Enjoy with pan seared scallops and lemon caper sauce or a mixed platter of smashed pea and mint bruschetta, baby artichoke and aubergine.

vintage information

Vintage: 2018 Region: Eden Valley Winemaker: Teresa Heuzenroeder Harvested: March 2018
Alc/vol: 13.0% Total acid: 5.2 g/l pH: 3.20 Oak treatment: 20% of the blend fermented & matured for 5 months in French oak puncheons (10% new, balance in 1 year old)

