



HILL~SMITH ESTATE

EDEN VALLEY

2019

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

Rainfall throughout winter and the growing season was below average in Eden Valley. A windy spring and lack of rainfall led to below average crops being set for all varieties across the region. Warm, dry conditions persisted throughout vintage resulting in wines with bright fruit aromas and 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

Pale golden straw with green-gold tints. The nose shows subtle aromas of citrus zest, native wild flowers and lemongrass with a hint of flinty complexity. The palate is zesty and fresh with extended lees contact in large oak barrels adding appealing texture to the mid palate. Wild fermentation gives the palate a slightly savoury edge which is complemented by a fresh citrus acidity on the finish.

Enjoy with anchovies served on grilled ciabatta drizzled with extra virgin olive oil or falafel and tahini sauce.



vintage information

Vintage: 2019 Region: Eden Valley Winemaker: Teresa Heuzenroeder Harvested: March 2019

Alc/vol: 12.5% Total acid: 6.1 g/l pH: 3.30 Oak treatment: 65% of the blend fermented & matured for 5 months in French oak puncheons (5% new, balance in 1-4 year old)

