



SHOTTESBROOKE

Estate Series Sauvignon Blanc 2023

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

The 2022/2023 growing season was something of a rollercoaster. Winter rainfall in 2022 was again plentiful and vineyards began the season with a full soil moisture profile. Followed by a dry July and a wet October and a very wet November, conditions improved just after flowering commenced, reducing the risk of disease but crop sizes had already been impacted. The rest of the growing season was relatively dry, mostly adhering to the Long Term Average, and greatly reducing disease control worries. This provided great conditions for ripening with a cooler than average March suiting the requirements for aromatic white wine varieties like Sauvignon Blanc, and with tonnes down, harvesting of high quality fruit took place in early April.

Winemaking

Fruit was destemmed before sending it to the press, reducing unwanted stalky green flavours. The juice was then clarified via floatation with free run and pressing treated separately and recombined for fermentation in stainless steel using a cultured yeast to enhance the aromatic profile. The wine was left on lees un sulphured, with lees stirring for 1 month to develop texture, and racked off lees ready for blending and bottling.

Tasting Notes

Colour	Pale and bright with green flashes.
Nose	Lifted citrus blossom, meadow flowers and fresh grass merge with gooseberry and tropical fruits to create a complex and intriguing bouquet.
Palate	Echoing the nose, a fresh and juicy sweet citrus palate with lime and tropical undertones leads you to the lingering minerality of the finish.
Cellaring	Chill and enjoy now.
Food Match	Crispy fried whitebait served with Thai herb salad.

Alcohol : 12.5%	pH : 3.09	Residual Sugar : 3.4 g/l
Titrateable Acidity : 7.45 g/l	Volatile Acidity : 0.16 g/l	Bottling Date : November 2023

PO Box 1270 | 101 Bagshaws Rd

McLaren Flat SA 5171

P: 08 8383 0002 / F: 08 8383 0222

E: admin@shottesbrooke.com.au

www.shottesbrooke.com.au