

LONG FLAT DESTINATIONS

Adelaide Hills

2008

SAUVIGNON BLANC

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Adelaide Hills Sauvignon Blanc. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer.

Viticulture

The Adelaide Hills of South Australia is one of the country's premium cool viticulture regions. Although only 15 minutes from the suburbs of Adelaide, the "Hills" have a markedly different climate and soil structure. A renaissance of grape growing started in the region in the late 1970's and today Sauvignon Blanc has become one of the area's most important white grape varieties. The 2008 growing season in the Adelaide Hills was dry and warm throughout the days, with crisp, cool nights. Under these ripening conditions, the Sauvignon Blanc fruit developed their flavours earlier, allowing retention of natural fruit acidity at the time of picking.

Winemaking

This crisp, dry white was produced from fruit from vineyards in the Lobethal area of the Adelaide Hills. The grapes were hand selected from 10 year old vines on easterly facing slopes. Cold fruit processing via air bag press and cool temperature ferment in stainless steel vessels, has allowed the wine to express its vineyard flavours. The bouquet shows lifted lime and passionfruit characters with a touch of lychee. A crisp clean refreshing palate that displays all the hallmarks of cool climate Sauvignon Blanc, with well balanced acidity and a lingering finish. Enjoy with or without food.

Suggested Food

This wine is the perfect accompaniment to lemon myrtle crusted salmon fillets with lemon buttered papardelle or trio of tastings: marinated olives, beef carpaccio with citrus dressing and grilled figs with mountain pepper.

Technical Analysis

Harvest:	11.5- 14 Baume	Total Acid:	6.5g/L
PH:	3.15	Residual Sugar:	3g/L
Alc/Vol:	13.0%		

