

LONG FLAT DESTINATIONS

Adelaide Hills

2006

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 are 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 with the planting of Pinot Noir and Chardonnay to be used for premium sparkling wine production. Due to the variations in aspect and altitude there are a number of subtle differences in character and flavour that the regions vineyards produce. Since the mid 1980's Sauvignon Blanc has become the areas second most important white grape behind Chardonnay. The 2005 growing season in the Adelaide Hills was cool until a spell of hot weather in February. Crop levels were just below average after the bumper 2004 vintage.

Winemaking

This crisp dry white was produced from fruit from the Lenswood and Woodside sub regions of the Adelaide Hills. The grapes were crushed, pressed gently then fermented at a cool temperature to retain as much of the fresh fruit aromas as possible. The bouquet has the regions lifted gooseberry and melon character. The palate is juicy and long with a dry, crisp 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

Alcohol: 12.5%

Total Acidity: 7.5 g/l

pH: 3.2

