



SIMON_TOLLEY

Adelaide Hills

SAUVIGNON BLANC

Clonal Selection: F4V6



2016

BACKGROUND

At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. For Sauvignon Blanc, we have chosen S4V6. This is one of the most highly rated Sauvignon Blanc Clones and was first registered in Australia in 1975. The original selection was from Chateau d'Yquem in France in the 1880's and came to Australia via Wente Vineyards, California, in 1958. This clone has moderate yields, bunch size, berry size and bunch compactness and produces fruit with pronounced aromatic and citrus characters.

HARVEST

A small parcel of carefully selected Sauvignon Blanc fruit was harvested from our Woodside Vineyard in the Adelaide Hills on the 22nd February 2016.

WINEMAKING

Grapes were crushed and de-stemmed before gentle air bag pressing, taking the free-run juice fraction only. After cold settling for 48 hrs, the juice was inoculated with carefully selected yeast. A long, slow and cool fermentation followed before fining, filtering and bottling.

CHARACTER

An aromatic, fruit-driven styled wine. The palate is clean and crisp of medium weight and alcohol. Flavours consist of a combination of both citrus and lime, with a hint of fennel.

RELEASE DATE November 2016

ALCOHOL 12.5% alc/vol

SCREW CAP Ensures freshness and longevity.

Join Simon and his family in realising their dream and date with destiny! Simon Tolley; Viticulturist