



Adelaide Hills

SAUVIGNON BLANC

Clonal Selection: F4V6



2018

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 F4V6. 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 Wentle 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 9th March 2018.

WINEMAKING

Grapes were de-stemmed in the vineyard in the cool of the night. Within 1 hour of harvest, whole berries were transferred to the press and lightly compressed. Juice was left to soak on skins for 8hrs to extract flavour and texture. Using free run fraction only, the juice was transferred to stainless steel for cold settling for 48 hrs. After settling, the juice was racked, then fermented slowly in stainless steel tanks over 14 days. The juice was fermented to dryness then fined, filtered and bottled.

CHARACTER

An aromatic, fruit-driven styled wine. The palate is clean and crisp of medium weight and alcohol. Flavours are predominately tropical with hints of lime & citrus.

RELEASE DATE November 2018

ALCOHOL 13.0% alc/vol

SCREW CAP Ensures freshness and longevity.

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