

2011 Black Thursday Sauvignon Blanc
Sauvignon Blanc 94% Semillon 6%
Adelaide Hills 100%



Wine Analysis
Winemaker: Greg Clack
Bottled: July 2011
Alcohol: 11.5%
Oak: Unoaked
Acid: 7.5 g/L
pH: 3.25
Residual Sugar: 3.4g/L
Sulphur: 120 mg/L

In the Vineyard

The 2011 Adelaide Hills Black Thursday Sauvignon Blanc was sourced from 4 vineyards in the Adelaide Hills - 3 from Gumeracha and 1 from Kuitpo. A north easterly facing Sauvignon Blanc was picked early to maximise the herbaceous and cucumber notes in the wine but carefully balance the citrus and melon notes. The remaining three parcels were picked around the 11-12 baumé mark with maximum balance of natural acid, tropical flavours and mild citrus notes. All parcels were picked in the early hours of the morning to allow the previous day's heat to dissipate prior to being harvested.

In the Winery

The grapes were delivered to the winery at dawn and crushed straight to air bag press in which the free run and pressings fractions were separated. All parcels were fermented separately, the early parcel was fermented with a traditional Sauvignon Blanc yeast, X5, the remaining parcels were fermented with a blended yeast to release and enhance varietal character. The wine was blended with only the best individual parcels selected, then clarified. The wine was bottled under stelvin soon after vintage, to retain its vibrant freshness.

In the Glass
Colour

Very pale green straw with luminous hints of green. Brilliant clarity.

Bouquet

Aromatic and lively, fresh tropical fruits of passionfruit, freshly cut honey dew melon, mango and honeysuckle with hints of fresh gooseberry and cucumber.

Palate

Lush fruit driven palate which is lively and intense, exhibiting fresh tropical fruits with the crispness of freshly chilled apple and cucumber. Well balanced acidity balances the fruit sweetness and the palate ends with a slightly textural finish with great length and flavour persistence.

Cellaring
Enjoy young

Serving Suggestion

A great match for fresh seafood – salt and pepper squid, oysters, scallops and white fleshed fish.



The Black Thursday Story

The vineyard stopped a bushfire on Black Thursday, and saved our town. But nothing saves our Sauvignon Blanc from tired firefighters. Think fresh green grass, iced kiwi fruit, cool cucumber and asparagus sandwiches. The opposite of fire.

BLACK THURSDAY
SAUVIGNON BLANC
2011



Chain of Ponds