



HAND CRAFTED WINES ALL SEWN UP

2017 ADELAIDE HILLS 'SASHIKO' SAUVIGNON BLANC

Over recent years there has been a trend of earlier starts to vintage, the 2017 vintage started 3 weeks later than average. This is attributed to good strong winter and heavy spring rains coupled with low temperatures. The vines developed good canopies due to adequate good soil moisture, setting them up for an excellent season. The days post-Christmas were mild and dry allowing steady ripening conditions and reduced the high disease pressure of spring.

TASTING NOTES

The fruit was harvested in the cool of the night to minimize oxidation and preserve the delicate fruit characters. The grapes were destemmed, chilled and gently pressed into stainless steel vessels. The juice was settled clear and then racked for a long cool fermentation for a period of 12 days. Once stabilized it was filtered to retain the brightness and freshness of flavours.

The fruit for our 2017 Sashiko Sauvignon Blanc was grown in the Kuitpo sub region of the Adelaide Hills. Pale straw with green hues. The aroma is vibrant and fresh with rich tropical fruits complimented with lemongrass, lemon rind and citrus notes. The wine displays zesty fruit flavours with hints of citrus and fresh cut grass. A bright and refreshing wine which has a cool crisp finish.

FOOD MATCH

Salads accompanied by white meat dishes.

WINEMAKER: Jodie Armstrong

VINTAGE: 2017

VARIETY: Sauvignon Blanc 100%%

REGION (GI): Adelaide Hills

BOTTLING ANALYSIS: Alcohol 12.5% pH 3.36 TA 7.1g/L

CLOSURE: Screw Cap



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