



**ANNA'S
SAUVIGNON BLANC**
ADELAIDE HILLS | 2019



Passionfruit, citrus, cut grass, and snow pea characters, but toasty, spicy and textural too. Sauvignon Blanc grapes from two blocks in our Adelaide Hills vineyard were harvested by hand, sorted and then whole-bunch pressed. Wild-fermented, with partial Malo-lactic fermentation, regular lees stirring, and an additional four months in old French oak barrels build the wine's texture, complexity and softness. Made with a big nod to French tradition and to be paired with your favourite seafood.

Pronounced snow pea characters cover passionfruit, apple, lime and gravel. It's textural and intense on the palate and then satisfying through the finish

CAMPBELL MATTINSON
AUSTRALIAN WINE COMPANION 2021

Review for the 2018 vintage:

The base of passionfruit, snow pea and fresh-cut grass is given complexity from time in neutral barriques, followed by partial mlf and maturation on lees. Seems simple, but it's no such thing if you want a sauvignon blanc as fine (and entertaining) as this. Skilfully made.

JAMES HALLIDAY
AUSTRALIAN WINE COMPANION 2020

93 points (2019 VINTAGE)

Halliday Wine Companion 2021

95 points Gold (2018 VINTAGE)

Halliday Wine Companion 2020

4 Stars (2018 VINTAGE)

Winestate Magazine

90 points (2018 VINTAGE)

Campbell Mattinson, The Wine Front

94 points (2017 VINTAGE)

Halliday Wine Companion 2019

4 Stars (2017 VINTAGE)

Tony Love, National Wine Writer

Silver (2017 VINTAGE)

International Cool Climate Wine Show 2018

