



**ANNA'S
SAUVIGNON BLANC**
ADELAIDE HILLS | 2018



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.

'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

Reviews for the 2017 vintage:

'Nose of lemon candy drops with a sweet tropical fruit palate and some complexity.'

WINESTATE MAGAZINE

'Restrained honeysuckle and lightly floral aromas. The palate is likewise - fruity, fragrant, not quite bone-dry but close. A very pretty wine and a nicely different style.'

HUON HOOKE,
THE REAL REVIEW
MAY 2019

95 points Gold (2018 VINTAGE)
Halliday Wine Companion 2020

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

95 points Gold (2016 VINTAGE)
Halliday Wine Companion 2018

