

# THE LOW LIFE



## Sauvignon Blanc 2023

Adelaide Hills, Sauvignon Blanc (100%)

### The Name

This is life on low alcohol.

### The Vintage

The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and the Adelaide Hills Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

### The Winemaking

The cold climate grapes were picked early in the Adelaide Hills, with low sugar levels and abundant fruit flavours that are maintained throughout the ripening process. To enhance the flavour, the grapes skins were left in contact with the juice for an extended time and fermented twenty percent in French oak barrels with the grape solids and wild yeasts for 2 weeks. The wine was then left on lees for additional flavour. When this balance of acid, natural sugars, and flavour is obtained, the ferment was chilled and stopped.

As the grapes were harvested early, the ferment was stopped early with sugar still present, making the wine naturally lower alcohol content with no compromise on flavour and intensity.

### The Characteristics

If you love wine and also are interested in make healthier choices, this is the wine you have been looking for. Clear and pristine with a slightly light green colour. Perfumed aromatics of fresh lime, pear, snow peas, asparagus and a slightly touch of basil. The palate is superbly pungent and alive with a citrus core of lemon curd and lime zest. Tropical notes comes after with grapefruit, passionfruit, green apples and pear. The finish is long and mineral with a flint character. The freshness seems to never end. A superb Sauvignon Blanc for the ones who still wants to enjoy their wine while trying to look after themselves a bit more.

Harvest dates	5 Apr - 6 Apr	Alcohol	8.0%
Residual sugar	18.8g/L	Titrateable acid	10.1
pH	3.05		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton