

THE POTTS FAMILY



# BLEASDALE

EST 1850

## 2019 ADELAIDE HILLS SAUVIGNON BLANC



An aromatic wine with great citrus and tropical aromas finishing crisp and light with refreshing acidity.

Sauvignon Blanc grapes grown in the cool climate of the Adelaide Hills are picked for optimum freshness, harvested early to maintain acidity. Crushed and chilled followed by, a short soak on skins, gentle pressing and cool tank fermentation with a proportion in oak. The wine has purity from tank fermentation along with textural interest from skin contact and some barrel fermentation. Enjoy chilled while young, over the next 2 to 3 years.

### VINEYARD

Adelaide Hills Growers (Lobethal, Echunga & Piccadilly) South Australia.

### HARVEST DATES AND BAUMÉ

2nd March - 13th March 2019

12.0 - 12.8

### VARIETIES

Sauvignon Blanc

### BOTTLING DATE

22nd May 2019

### CELLARING POTENTIAL

Drinking well now until 2022

### WINEMAKING TECHNIQUES

Crushed and chilled, the fruit is allowed skin contact in press for 3 to 4 hours for maximum flavour extraction. Cool fermentation in stainless steel tank to dryness; 10% in oak. A short maturation on light lees before bottling to maintain freshness.

### OAK MATURATION

10% fermented in French oak puncheons (50% new) with ambient yeasts before blending back with tank components

### WINE ANALYSIS

Alcohol: 12.5% alc/vol

Titrateable acidity: 7.1g/L

pH: 3.18

### SUGGESTED FOOD PAIRING

Grilled asparagus and haloumi or fish with a fresh Greek salad