

# songlinesestates

## BYLINES

### 2014 Adelaide Hills Sauvignon Blanc

- Alc/Vol:** 12.0%
- Colour:** Pale straw with a green tinge.
- Bouquet:** Ripe passionfruit and gooseberry with a slight touch of freshly cut grass.
- Palate:** Wonderfully vibrant fruit on the palate with more complexity than you would expect. There are notes of kiwifruit, passionfruit, watermelon and snow pea. The wine finishes crisp with a lingering finish, which again shows more complex touches of freshly cut grass and a touch of gooseberry.
- Winemaking:** Fruit is harvested by machine early in the morning from a small vineyard in the southern reaches of the Adelaide Hills. All batches are kept separately in stainless steel tanks. The fruit is de-stemmed and crushed then gently pressed resulting in a fine free-run and a pressings component. These are handled separately. The free-run juice is chilled to preserve the vineyard expression and purity of fruit. Once the juice has settled, it is racked off solids and seeded with yeast. A cool temperature controlled fermentation is carried out over a week period. The wine is chilled to 4 degrees Celsius and filtered prior to bottling capturing the fruit flavours.
- Cellaring:** Made to drink upon release while the fruit flavour is at its most vibrant and fresh.

