



2012 KINGSTON ESTATE SAUVIGNON BLANC

THE WINE

REGIONS

Adelaide Hills
Limestone Coast

VARIETY

Sauvignon Blanc

COLOUR

Pale Straw

BOUQUET

Fresh tropical fruits with a subtle backdrop of limes, snow pea and asparagus.

PALATE

Lashings of tropical fruits with a zesty citrus mid palate, an elegant mint and passionfruit length finishing with a refreshing green apple acidity.

SERVING SUGGESTION

Serve chilled. Perfect with fresh seafood, sushi, chicken salad and light Asian dishes.



KINGSTON ESTATE DUAL REGIONS:

BLENDING THE REGION'S FINEST ALLOWING VARIETALS TO DELIVER TRUE FLAVOUR.

DUAL REGIONS

Every year Kingston Estate selects the two regions which best represent the variety for that vintage. The fruit for this wine was sourced from selected vineyards in the cool-climate regions of South Australia. Adelaide Hills and the Limestone Coast continue to show a great ability to produce excellent wine exhibiting delicate but lifted aromatic flavours. The vibrant, long lived passionfruit flavours and refreshing green apple acidity are classic **Adelaide Hills** while the **Limestone Coast** fruit adds a delicate mint and citrus zest.

WINEMAKING

The grapes were harvested in the cool of the night and the wine cool fermented to enhance the richness of the Sauvignon Blanc varietal fruit flavours.

The individual parcels were then blended to style, balancing the fresh tropical passionfruit aromas with the green herbaceous characters, giving this refreshing wine style length and a balanced acid structure.

ANALYSIS

Alcohol:	13% Alc/Vol
Total Acid:	6.9g/L
pH:	3.23



KINGSTON
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTLY SOUTH AUSTRALIAN.