

2017 SAUVIGNON BLANC ADELAIDE HILLS

COLOUR

Vibrant straw green

BOUQUET

Vibrant and refreshing with melon and lychee characters.

PALATE

Lashings of passion fruit with hints of lime, following through with a zesty citrus crisp acidity on the finish.

CUISINE

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

REGION

The Adelaide Hills is Australia's most highly regarded Sauvignon Blanc region. The variety has found a natural home in the high altitude and cool climate, producing balanced and elegant wines with intense varietal characteristics.

WINEMAKING

The grapes were hand picked at night to maximise quality and enhance varietal flavour. After crushing they were gently pressed and the juice was chilled, clarified and cool fermented using specially selected yeast strains.

Blending of different parcels then occurred with a focus on balancing tropical passionfruit flavours with the green herbaceous characters, giving the wine length and a refreshing, vibrant finish.

Alcohol - 11% Alc/Vol

www.kingstonestatewines.com

