

Tasting Notes

PEPPER TON ESTATE

Two Thumbs

Adelaide Hills is well known for producing delicate aromatic white wines that are seamlessly elegant. The landscape provides ideal growing conditions through its diverse and ancient geology.

Langhorne Creek is unique in that it sits on the rich soil of the Bremer River flood plain. Fresh cool evening breezes from Lake Alexandrina provide a micro climate of mild to warm summer days and cool evenings, perfect for the long ripening of the grapes producing intense and sought after cool climate flavours.



2018 PEPPER TON ESTATE TWO THUMBS SAUVIGNON BLANC

- BLEND:** 100% Sauvignon Blanc
- REGION:** Adelaide Hills, South Australia
- HARVEST:** Early March 2018
- WINEMAKING:** Crushed & juice highly clarified, cool temperature controlled ferment in stainless steel tank with a Sauvignon Blanc specific yeast. Post ferment, wine calrified off yeast lees, stabilised & filtered for bottling.
- WINEMAKER:** Rod Hooper. B Ag Sci (Oem)
- APPEARANCE:** Pale straw
- AROMA:** Intense lifted/fragrant aromas of passionfruit and gooseberry.
- PALATE:** An elegant medium bodied Sauvignon Blanc with predominantly tropical fruit notes, silky textured mouthfeel, good length with a crisp acid finish.
- CELLAR:** Drink now whilst fresh and lively
- SERVE WITH:** Enjoy on its own, with fresh grilled white fish, fresh natural oysters or young goats cheese.
- ALCOHOL:** 13.0% 7.7SD