

# 2015 SAUVIGNON BLANC ADELAIDE HILLS

#### COLOUR

Vibrant Green Straw

#### **BOUQUET**

Fresh passionfruit and lychee with a subtle backdrop of melon and tropical aromas.

#### **PALATE**

Lashings of tropical fruits with hints of mint and refreshing passionfruit flavours, 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 then occurred with a focus on balancing the tropical passionfruit flavours with the green herbaceous characters, giving the wine length and a refreshing, vibrant finish.

Alcohol - 11% Alc/Vol

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