



THE BLACK CHOOK

2016 SAUVIGNON BLANC ADELAIDE HILLS



THE BRAND

Utilising premium fruit from eminent wine regions in South Australia, The Black Chook struts affordable wines to be enjoyed and adored, shared and celebrated!

Careful vineyard selection teamed with exceptional winemaking and an emphasis on consistent varietal expression hatches wines with approachability generosity and character that really are something to cluck about.

THE REGION

The fruit for this Sauvignon Blanc is from South Australia's premium cool climate grape growing region, the Adelaide Hills. The unequivocally cool climate and very old podzolic soils over a quartz base of low to moderate fertility make for ideal growing conditions, giving the Adelaide Hills an enviable and growing reputation for magnificent white grapes. Due to the ideal growing season in January and February, the 2016 vintage has delivered exceptional quality and flavour.

WINEMAKING

Sauvignon Blanc parcels were harvested when grapes displayed perfect balance between sugar, acid and tropical fruit flavours. Fruit was destemmed then crushed and sent straight to press. Juice was fermented in stainless steel tanks at cool temperatures to help encourage varietal expression and flavour. Post fermentation, wine parcels were blended to achieve the desired wine style with a lifted bouquet and fine fruit profile.

THE WINE

An intense nose of tropical fruits and sweet melon with citrus tones. The palate shows fresh grapefruit with a gentle hint of passionfruit on the finish. Generous flavour and fruit length combine to present a beautifully balanced wine.

TECHNICAL DETAILS

pH 3.2 | TA 6.87g/L | RS 3.0 g/L | Alc 13.0%

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