



Cordelia is said to mean “daughter of the sea”. Often associated with brilliance and awe, legend has it that proud Celtic sailors would often give this name to their daughters as a mark of their joy and love. We like it for two reasons— it’s a nice name for one, but perhaps more importantly, it is a perfect match for our Sauvignon Blanc. It’s a stunning wine, beautifully balanced to accompany many foods, particularly the fruits of our seas.

VINTAGE

Despite the extremes in weather during the 2018 growing season, the final stages of both flavour development and sugar ripening combined to result in wines that will reflect the advantages of growing grapes in the Adelaide Hills.

Bud-burst was late for the 2018 season, almost as late as recorded in the wet and cold conditions in the unusually late 2017. However soil temperatures rose steadily resulting in an even bud-burst, although shoot growth was significantly slower than usual.

Fruit set throughout the region was average to above average. Canopies developed to be as large as 2016 vintage with full capacity to ripen crop loads. January, February and April were the warmest recorded in the last eight seasons. A cooler than average March enabled ideal night temperatures for colour and flavour development.

ALCOHOL	11.5%
REGION	Adelaide Hills
COMPOSITION	Sauvignon Blanc
pH	3.16

TASTING NOTES

We harvest our Sauvignon Blanc in the middle of the night and crush while the grapes are still chilled from the cool Adelaide Hills night air. It means we retain piercingly fresh and herbaceous aromas with a generous dash of passionfruit, a racy green apple palate laced with tropical fruit and leaving you with a zesty lime finish. A tribute indeed to the daughters of the sea.

SHAW FAMILY VINTNERS CORDELIA 2018 SAUVIGNON BLANC

