



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

2023 growing season will be long remembered by grape growers. Winter rainfall was close to average despite a dry July. Shoot growth and development of flowers was slowed by cold and wet conditions in Spring but fortunately conditions improved just after flowering commenced.

A welcome break in the adverse weather reduced the risk of diseases but impacted on fruit set and crop levels. The remainder of the season was relatively dry enabling good sized canopies.

Although harvest was one of the latest with below average crop loads it has managed to produce a Sauvignon Blanc laced with tropical fruits.

ALCOHOL	12.0%
REGION	Adelaide Hills
COMPOSITION	Sauvignon Blanc
pH	3.28
Ta	6.40

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 2023 SAUVIGNON BLANC

