

*In the days when ballast stone was an important feature of some of Australia's most iconic buildings, the daring Steeplejacks played a crucial role in their construction and maintenance. As skilled craftsmen, they completed the most difficult work on the highest towers, oblivious to vertigo, gravity and mortality.*



## VINTAGE

Cool, dry spring and early summer conditions through to the end of January allowed the whites to develop great flavours and high acidity. The Sauvignon Blanc was picked later than past vintages and is showing exceptional fruit forward characters

From January to end February temperature being no greater than 33 degrees and not falling at night below 19.5 degrees, very little wind and constant cloud cover. These combined conditions proved beautiful for effective fruit ripening.

Fruit quality proved exceptional - typically those on our lighter alluvial sands. Harvesting was completed in the first week of April.

ALCOHOL	12.5%
REGION	South Australia
COMPOSITION	Sauvignon Blanc 100%
pH	3.19
TA	6.17

## TASTING NOTES

We make our Steeple Jack wines with nothing but the fruit in mind and this wine epitomizes our approach to cool climate Sauvignon Blanc.

A refreshing burst of tropical fruit, followed by a clean, crisp finish.

**STEEPLE JACK**  
**Sauvignon Blanc**  
**2018**

