

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

The 2019 season turned into one of the most challenging seen for many years. Late winter rainfall assisted with replenishing poor soil moisture levels prior to budburst, but variable weather early in the season impacted on the timing of bud-burst and led to the first challenge to even-ness of shoot length. Strong storms in late spring provided some leaf and fruit damage but overall rainfall was low and continued that way for the balance of the season.

Flowering commenced with ideal conditions but several weeks of inclement weather events at this critical time deferred the later flowering vines even further. Fruit set was average in the whites.

An extreme heat event in January wreaked havoc with the fruit.

The lack of rainfall late in the season allowed the fruit to be hung out until flavour ripeness caught up to physiological maturity. The resulting wines are very strong with great colour and intensity, although yields are much reduced.

ALCOHOL	12.5%
REGION	South Australia
COMPOSITION	Sauvignon Blanc 100%
pH	3.21
TA	6.84

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
2019

