



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

A lingering summer ensured minimal disease and optimal ripening conditions for Vintage 2024 for the Adelaide Hills. However, conditions during flowering severely impacted the season outcome for grape growers as poor set generally resulted in diminished crops.

No rainfall in February and low rainfall in March meant that the harvest had no disease issues.

Pristine fruit meant that winemakers are very pleased with the quality of Vintage 2024 albeit with a smaller than desired harvest

ALCOHOL	12.5%
REGION	Adelaide Hills
COMPOSITION	Sauvignon Blanc
pH	3.21
Ta	6.02

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 2024 SAUVIGNON BLANC

