



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

Vintage 2019 in the Adelaide Hills was disappointing for grape growers as it returned the lowest grape yield for many seasons, being only around 50 per cent of the total harvested in the previous season. However, winemakers were pleased with the wine, apart from the low volume, as the region escaped the influence of the extreme January heat, seen across Australia, and had a long slow ripening in autumn.

ALCOHOL	12.5%
REGION	Adelaide Hills
COMPOSITION	Sauvignon Blanc
pH	3.32
Ta	5.85

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 2019 SAUVIGNON BLANC

