

# ALTA

BY SARAH FLETCHER

2014

# SAUVIGNON BLANC



VARIETAL: 100% Sauvignon Blanc  
APPELLATION: Adelaide Hills, South Australia  
ALCOHOL: 12.5%  
ACID: 6.36g/L                      pH: 3.20  
SUGAR: 2.2g/L                      CLOSURE: Stelvin  
COLOUR: Vibrant and fresh with flashes of green



## *Vinification*

In order to capture a diverse range of flavours, blocks were harvested at varying levels of maturities. With great depth of varietal flavour in the 2014 grapes, minimal intervention was required throughout the winemaking process, however, in order to create additional complexity and interest in the final blend a number of different winemaking techniques were used. Fermentation in 4000lt French oak casks and post fermentation lees contact added to the texture on the palate. Fermentation on skins, provided additional aromatic punch and as always, different yeasts were chosen for their ability to highlight aromatics and bring structure to the wines.

## *Nose*

Expressive with great varietal definition. Perfumed citrus blossom, spicy lemon grass and honey dew melon lift from the glass.

## *Palate*

Fleshy lime, fresh nectarine and glaze Kumquat flavours linger with great persistence. Zesty natural acid gives purity to the abundant and complex fruit flavours. Richly textured with supple creaminess adding interest and complexity.

## *Food Match*

The Alta Sauvignon Blanc has a great backbone and will hold its own in almost any food matching. Try it with bolder flavours: Ocean Trout with salsa verde; fish goujons; chilli muscles; globe artichokes.

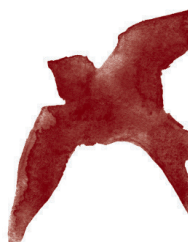
## *Sarah Fletcher's comments on the 2014 vintage*

"Cool conditions during spring impacted on flowering, resulting in average fruit set and lower yields in early ripening varieties. Fortunately, being a later ripening variety, Sauvignon Blanc was minimally effected and yields were solid.

Vines were in great health with lush canopies leading into February which proved to be very fortuitous as heat wave conditions hit in the middle of the month. Healthy soil moisture levels kept vines in good spirits, helping to protect the fruit and slow the pace of ripening. Heavy rains at the end of February bought ripening to a halt and allowed vines to regroup. The final weeks before harvest were a perfect balance of mild Sunny days and cool nights resulting in the development and retention of more complex fruit flavours and aromatics.

Fruit was deliberately sourced from a number of vineyards reflecting a range of highly variable microclimates within the region. The end result is an impressive blending pool of stylistically different but strongly varietal wines, which when blended together, create a single, highly complex and very satisfying Sauvignon Blanc.

The 2014 Alta Sauvignon Blanc showcases cool climate Sauvignon Blanc at its finest."



altavineyards.com.au