



# LANDHAUS

BAROSSA VALLEY



## 2015 SAUVIGNON BLANC

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### VINEYARDS

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The grapes come from two regions, ninety percent Adelaide Hills fruit and ten percent from a 100 year old vineyard in McLaren Vale. The yields were cropped between 2-3 tonne to the acre for extra intensity of flavour.

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### WINEMAKING

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Destemmed, crushed, chilled and pressed. Cool fermentation in stainless steel. Indigenous yeast. five percent of the Sauvignon Blanc undertakes fermentation in old french barrels.

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### OAK TREATMENT

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Five percent of the 2015 Sauvignon Blanc: 3 months in Old French Hogsheads.

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### TASTING NOTES

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This Savvy shows tropical and citrus fruit characters here along with just a touch of sweet, green herbs. There is a lot of cut and drive too and long, mineral finish. The quenching freshness and bright citrus tang, a legacy of the vintage makes this irresistible right now.

