



2026 SAUVIGNON BLANC

Region: Adelaide Hills SA

Harvest Date: March, 2026

Alcohol: 12.5%

Winemaker: Michael Downer

STYLE

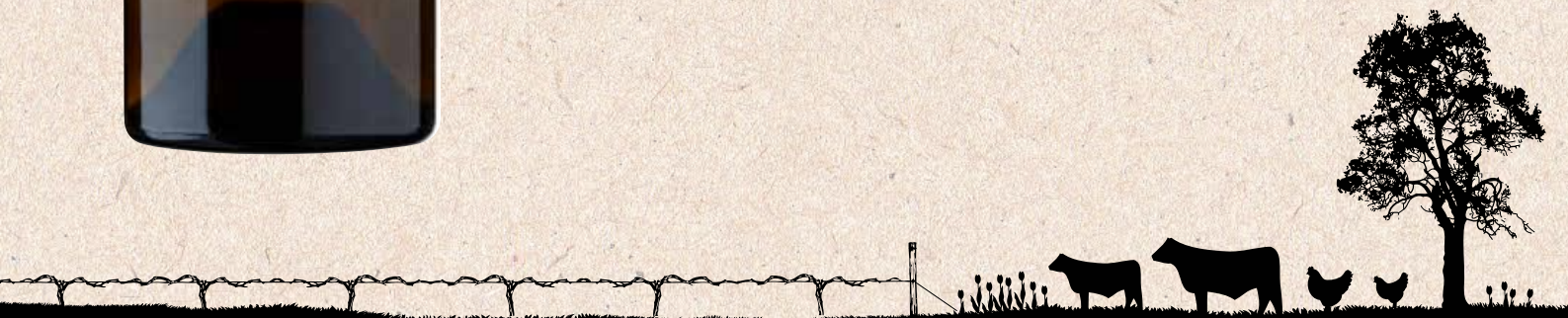
A vibrant and expressive Adelaide Hills Sauvignon Blanc. The nose is lifted with aromas of guava, passionfruit seed and pine needle. The palate is fruit-driven and fresh, showing flavours of lemon sherbet, passionfruit and grapefruit pith. Crisp acidity brings focus to a depth of fruit and a subtle pithy texture that adds depth and complexity.

VINEYARD:

Sourced from vineyards across Oakbank, Balhannah and Lenswood, each offering cool-climate conditions and diverse soils—from sandy loam to clay and shale. These sites contribute to the wine's aromatic lift, natural acidity and varietal clarity.

VINTAGE:

The 2026 season in the Adelaide Hills was shaped by a wetter than average spring, resulting in a later start to the growing season. Mild summer conditions and dry weather through December and January encouraged healthy vine growth and even bunch development, while cool conditions throughout harvest allowed the fruit to ripen slowly, preserving freshness and natural acidity. The result is vibrant, aromatic Sauvignon Blanc with exceptional purity, balance and bright varietal character.



Our vision is to produce authentic, sustainable wines that show great character, elegance and finesse. Sourcing from high quality parcels of fruit within the Adelaide Hills. Each variety hand picked & gently handled in the winery. A mix of old and new techniques to best express the season and place. Winemaker, Michael Downer

★★★★★ FIVE STAR WINERY - JAMES HALLIDAY