



EXCALIBUR

SAUVIGNON BLANC | ADELAIDE HILLS | 2018



Our 'shining sword rising from the water' moment wasn't quite of Arthurian legend, but by a misty dam early one morning, the first rapier-like cut of this Sauvignon Blanc inspired our Excalibur. Perfect for sitting down with a well-chilled glass on a balmy summer's eve, accompanying a plate of any fresh crustacean known to man.

The fruit for Excalibur is sourced from hand tended blocks in the Woodside sub-region of the Adelaide Hills. The harvested fruit is destemmed and crushed into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees celcius to preserve the expression of the fruit. Fermentation takes place in these tanks where the wine is allowed to complete a natural malo-lactic fermentation if it occurs. It is then racked off gross lees and cold settled prior to bottling This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Pale straw colour with vivid green hue. Lifted citrus/pineapple notes with gentle citrus blossom highlights. A rush of lemon/lime/white grapefruit peel crispness on entry. Refreshing, tart gooseberry and lemon curd with subtle minerality. A tangy after pallet, mouth-watering finish and trademark Sauvignon Blanc acidity. Flavoursome and fine finish with crisp lines of cleansing acid.

Excalibur Sauvignon Blanc is an exciting, fresh, food-friendly white wine. Although a great food wine, especially seafood, at Zonte's Footstep, we drink most of the Excalibur well-chilled, on a sunny afternoon with friends and family... usually followed by a second glass!

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Excalibur will surely impress with its white **Grapefruit Zest, Lemon Curd** notes and delicate citrus blossom aromas, with tart **Gooseberry** and mineral-like acidity, it is the perfect accomplice to just such occasions.

"... the wine of kings, the king of wines" Guy de Maupassant

Vital Statistics

Varietal Blend: 100% Sauvignon Blanc

GI: Adelaide Hills

Alcohol by Volume: 13.5%

TA: 6.34 g/L

pH: 3.22

RS: 1.6 g/L

750mL: 9330391000091

Dozen: 19330391000098

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 97 ppm Total SO₂
- 29 ppm Free SO₂

