



NEARLY NAKED SAUVIGNON BLANC 0% ALCOHOL

[ANALYSIS]

Alcohol | 0.5% alc/vol

Closure | Screw cap

pH | 3.52

Acid | 7.6 g/L

[VINIFICATION]

The first 100% Adelaide Hills NO-LO still wine! Using fruit from our award-winning Adelaide Hills vineyards, located in the cool sub-region of Oakbank. Yielded at under 10 mt per ha to ensure concentration of flavour and acidity, parcels were picked by individual rows from our Adelaide Hills estates over a two-week period ensuring optimum ripeness.

No sulphur is added to our bins which were transported to our winery cool rooms within an hour of picking, to assist in amplifying the fresh aromatics. Grapes were chilled in our winery before gentle pressing and fermented, followed by extended lees contact in stainless tanks to add complexity.

Once vinified we carefully remove the alcohol using the spinning cone technique, ensuring fresh aromas and vibrant flavours remain, with a clean and crisp mouthful for the complete drinking experience.

[TASTING NOTES]

Layered aromatics of citrus, nettle and apple, intertwined with delicate flavours of gooseberry, lemon peel and grapefruit. Beautifully balanced with mid-palate texture, with a crunchy granny smith apple acidity and crisp refreshing finish. Will enhance a fresh garden salad, grilled fish or goats cheese.

[AWARDS]

91 POINTS | 2023 WINE SHOWCASE MAGAZINE