

Background:

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Winemaking:

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.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Pale straw with vivid green hue.

Nose: Lifted citrus/pineapple notes with gentle citrus blossom highlights.

Entry: A rush of lemon/lime/white grapefruit peel crispness.

Middle Palate: Refreshing, tart gooseberry and lemon curd with subtle minerality.

After Palate: A tangy, mouth-watering finish and trademark Sauvignon Blanc acidity.

Finish: Flavoursome and fine with crisp lines of cleansing acid.

In Summary: 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!

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling (08.08.2016), this wine contained:

- 115 ppm Total SO²
- 38 ppm Free SO²

Accolades:

Soon to come.



Vital Statistics:

Varietal Blend: 100% Sauvignon Blanc

GI: Adelaide Hills

Alcohol by Volume: 13.5%

TA: 6.95 g/L

pH: 3.08

RS: 1.4 g/L

750mL: 9330391000091

Dozen: 19330391000098

Region:

