EXCALIBUR

SAUVIGNON BLANC | ADELAIDE HILLS | 2025



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 Celsius to preserve the expression of the fruit. Fermentation then takes place and upon completion the wine is lees stirred twice per week for three months. It is then racked off lees, cold settled and filtered prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

A shimmering pale straw colour with a vibrant green hue sets the stage for this expressive Sauvignon Blanc. The aromatic bouquet is distinctly varietal, showcasing bold blackcurrant leaf alongside nuances of subtle gooseberry, freshly zested lemon, and fragrant herbs. A hint of citrus blossom adds lift and finesse. The palate bursts with juicy pink grapefruit and lemon, layered with elderflower and guava, while a creamy lemon curd note—courtesy of gentle lees stirring—adds depth. Lively acidity energizes the wine, delivering impressive length, while the lingering finish is elevated by a zesty grapefruit tang and a fine, chalky texture.

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

Excalibur is certain to make an impression with its bright notes of white Grapefruit Zest, Lemon Curd, and subtle Citrus blossom aromas. Its cutting varietal flavors and mineral-like acidity make it the ideal companion for any occasion.

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

Vital Statistics

Varietal Blend: 100% Sauvignon Blanc
GI: Adelaide Hills
Alcohol by Volume: 12.5%
TA: 5.98 g/L
pH: 3.19
RS: 1.6 g/L
750mL: 93303910000091
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:
- 118 ppm Total SO2
- 38 ppm Free SO2



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Vegan