

2014 GK Sauvignon Blanc

The 2014 GK Sav Blanc is a testament to George Kozned, the inspiration behind this wine, reflecting his unorthodox approach to most things in life especially during the development of our family business.

Viticulture

The 2014 growing season will probably be considered one of the best in a decade with moderate temperatures, little rain and very low yields. A well developed canopy, moderate yields and cool temperatures during the ripening period encouraged enhanced flavour development. Harvest started late with the 1st of 5 batches of Sauvignon Blanc grapes arriving at the winery on 1 March and the last 17 March, 2014.

Winemaking

The Sav Blanc fruit was picked in the cool of the morning, destemmed and chilled prior to gentle airbag pressing to retain the natural acidity and primary fruit characters. The wine was fermented in tanks with a small percentage left on lees to develop texture and complexity adding structure to the palate.

Winemaking responsibilities rest with Mark Kozned with all our wines was made at our Revenir winery located in the Adelaide Hills. The 2014 wine is our 4th vintage at our Revenir winery which we acquired from Australian Vintage at the beginning of 2011 in a joint venture with Peter Leske.

Our 2014 wine continues our tradition of producing unpretentious, distinctive but elegant wines that accentuate the varietal characters of Adelaide Hills Sauvignon Blanc. The 2014 Sav Blanc displays intense grassy notes with a plenty of freshly opened passionfruit. The distinctive aromas combine on the palate where there is plenty of fresh limes, passionfruit, a hint of spice and grapefruit. The wine has balanced natural acidity with moderate sweetness and the finish is long and lingering.

TASTING NOTES:

Region: Adelaide Hills

Alcohol: 12.5%

pH: 3.2

TA: 6.6

