

Worlds Apart

2025

'HOPE FOREST'

Sauvignon Blanc | *Adelaide Hills - Australia*

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Brackenwood Vineyard (Hope Forest)
Vine Age: 24-years-old
Soil Type: Ironstone and quartz-riddled clay
Viticulture: Practicing organic
Fermentation: Native – open-top fermenter (whole-bunch crushed)
Skin Contact: 3 days
Aging: 6 months in neutral French tonneau
Alcohol: 13.3%
pH: 3.34
Total Acidity: 6 g/L
Total SO2: 120 ppm
Total Production: 297 cases

Reviews

The Wine Front | 91 points

About

'Hope Forest' is not a location in GOT's Westeros but is an overlooked sub-region of the Kuitpo sub-region within the Adelaide Hills. It is the most southerly tip of the Hills sitting atop the Willunga Hill leading into McLaren Vale. The climate is much cooler than the area immediately north into the Hills and much drier and cooler than the Vale to the south. Louis adores this area for the lengthy hang time and lower than usual sunshine that often strips Sauvignon Blanc of its Sauvignonness. 2025 came fast and furious as it was a warm and very dry season that compounded many varieties ripening at once with an early harvest. Louis loves the concentration of fruit, but with optimum picking time retains bright acid.

The biodynamically farmed Brackenwood Vineyard remains the source for this wine. The fruit was hand-harvested and crushed by non-stemmed. After 72 hours, the juice was pressed off the skin and was sent back to open-top bins to complete spontaneous fermentation. Once completed, the wine went to netural French oak for six months of aging with a heavy amount of battonage early on for added texture and weight, and ML occurred naturally. The wine was then bottled with just a small sulfur addition and sterile filtration. No fining.

Tasting Note

Sauv Blanc relieved of its obligation – instead trading overt tropical fruit for quieter notes of white peach, dried apricot, ginger-pineapple, and wild herbs, shaped by a gentle savoriness. The touch of wood softens the edges without dimming vitality, lending the wine a graceful texture, energy, and effortless drinkability.