

Worlds Apart

2024

'HOPE FOREST'

Sauvignon Blanc | Adelaide Hills - Australia







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Stats

Grapes: 100% Sauvignon Blanc **Vineyard:** Brackenwood Vineyard

(Hope Forest)

Vine Age: 23-years-old

Soil Type: Ironstone and quartz-

riddled clay

Viticulture: Practicing organic Fermentation: Native – open-top

fermenter

Skin Contact: 72 hours

Aging: 6 months in neutral French

tonneau Alcohol: 14% pH: 3.27

Total Acidity: 7.3 g/L Total SO2: 96 ppm

Total Production: 168 cases

Reviews

The Wine Front | 93 points

About

'Hope Forest' is not a location in 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. In 2023, it was a cool year that led to some Botrytis – for that reason, Louis avoided skin contact. In 2024, he's back to skin contact. Grapes were picked very late and ripened well due to exceptional natural acidity and perfect harvest weather.

The biodynamically farmed Brackenwood Vineyard remains the source for this wine. The fruit was hand-harvested and pressed to open top fermenters with skins. 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. The wine was then bottled with just a small sulfur addition and sterile filtration. No fining.

Tasting Note

Adelaide Hills Sauvignon Blanc with added weight and texture. Aromas of lemon balm, ripe nectarines, and basil meet a herbal palate, apple/pear layers, and a rich, saline finish. Complex and vibrant.

