



Worlds Apart

2022

'HOPE FOREST'

Sauvignon Blanc | *Adelaide Hills - Australia*



BIODYNAMIC



NATURAL



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Brackenwood Vineyard
(Hope Forest)

Vine Age: 21-years-old

Soil Type: Ironstone and quartz-riddled clay

Viticulture: Practicing organic

Fermentation: Native – open-top stainless-steel (100% destemmed)

Skin Contact: 3 days

Aging: 8 months in neutral French tonneau

Alcohol: 13.1%

pH: 3.34

Total Acidity: 6.2 g/L

Total SO₂: 65 ppm

Total Production: 250 cases

Reviews

The Wine Front | 94 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 hangtime and lower than usual sunshine that often strips Sauvignon Blanc of its Sauvignonnness.

The biodynamically farmed Brackenwood Vineyard remains the source for this wine. The fruit was hand-harvested and fully destemmed and very lightly crushed directly to open-top stainless-steel tanks. Three days of fermentation occurred without any additions and with just a very light set of punchdowns and then the grapes were gently basket-pressed to neutral French tonneau on the gross lees to finish fermentation. A heavy amount of battonage was employed early on for texture and weight then the wine rested for eight months in barrel before being racked to tank where it settled naturally. The wine was bottled without fining or filtration and with just a small sulfur addition.

Tasting Note

Lightly grippy Sauvignon with a real wild side. The wine is more herbal on the palate, but by no means green, with a cascading fruity side that again reaches into the apple/pear section of the supermarket.