



## Worlds Apart

2023

# 'HOPE FOREST'

*Sauvignon Blanc* | *Adelaide Hills - Australia*



BIODYNAMIC



NATURAL



VEGAN

### Stats

**Grapes:** 100% Sauvignon Blanc

**Vineyard:** Brackenwood Vineyard  
(Hope Forest)

**Vine Age:** 22-years-old

**Soil Type:** Ironstone and quartz-riddled clay

**Viticulture:** Practicing organic

**Fermentation:** Native – neutral

French oak (100% whole-bunch pressed)

**Skin Contact:** None

**Aging:** 8 months in neutral French tonneau

**Alcohol:** 12.6%

**pH:** 3.08

**Total Acidity:** 7.3 g/L

**Total SO<sub>2</sub>:** 85 ppm

**Total Production:** 178 cases

### Reviews

Wine Enthusiast | 92 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 Sauvignonness. A cool wet year led to levels of Botrytis that would make any Loire valley producer feel at home; Louis decided to avoid the skin contact in '23 for that reason.

The biodynamically farmed Brackenwood Vineyard remains the source for this wine. The fruit was hand-harvested and whole bunch pressed to neutral French barrels. The wine remained in fermentation vessels for eight months with a heavy amount of battonage early on for added texture and weight. The wine was then bottled without fining and with just a small sulfur addition and filtration.

### Tasting Note

Wild Adelaide Hills Sauvignon Blanc with a lightly grippy texture. Aromas of lemon balm, nectarines, and basil lead to a herbal palate with cascading apple/pear notes. Complexity shines through, culminating in a deep, saline finish.