



EXCALIBUR

SAUVIGNON BLANC | ADELAIDE HILLS | 2021



Our 'shining sword rising from the water' moment wasn't quite of Arthurian legend, but by a misty dam early one morning, the first rapier-like cut of this Sauvignon Blanc inspired our Excalibur. Perfect for sitting down with a well-chilled glass on a balmy summer's eve, accompanying a plate of any fresh crustacean known to man.

The fruit for Excalibur is sourced from hand tended blocks in the Woodside sub-region of the Adelaide Hills. The harvested fruit is destemmed and crushed into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees Celsius to preserve the expression of the fruit. Fermentation takes place in these tanks where the wine is allowed to complete a natural malo-lactic fermentation if it occurs. It is then racked off gross lees and cold settled prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Pale straw colour with vivid green hue. Elderflower and passion fruit notes with zesty citrus blossom highlights. A rush of lemon/Granny Smith apple peel crispness on entry slight gooseberry and blackcurrant leaf notes. Refreshing, tart guava, and lemon curd with subtle minerality. A tangy after palate, mouth-watering finish and trademark Sauvignon Blanc acidity. Flavoursome and fine finish with crisp lines of cleansing acid.

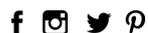
Excalibur Sauvignon Blanc is an exciting, fresh, food-friendly white wine. Although a great food wine, especially seafood, at Zonte's Footstep, we drink most of the Excalibur well-chilled, on a sunny afternoon with friends and family... usually followed by a second glass!

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Excalibur will surely impress with its white Grapefruit Zest, Lemon Curd notes and delicate citrus blossom aromas, with tart Gooseberry and mineral-like acidity, it is the perfect accomplice to just such occasions.

"... the wine of kings, the king of wines"
- Guy de Maupassant

Vital Statistics

Varietal Blend: 100% Sauvignon Blanc

GI: Adelaide Hills

Alcohol by Volume: 12.5%

TA: 6.88 g/L

pH: 3.08

RS 1.7 g/L

750mL: 93303910000091

Dozen: 19330391000098

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 134 ppm Total SO₂
- 34 ppm Free SO₂

