



SAUVIGNON BLANC

Clonal Selection: F4V6

2025

BACKGROUND

At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. For Sauvignon Blanc, we have chosen F4V6. This is one of the most highly rated Sauvignon Blanc Clones and was first registered in Australia in 1975. The original selection was from Chateau d'Yquem in France in the 1880's and came to Australia via Wentle Vineyards, California, in 1958. This clone has moderate yields, bunch size, berry size and bunch compactness and produces fruit with pronounced aromatic and citrus characters.

HARVEST

A small parcel of carefully selected Sauvignon Blanc fruit was harvested from our Woodside Vineyard in the Adelaide Hills on the February 21st, 2024.

WINEMAKING

Grapes were harvested in the early cool of the morning. Within 1 hour of harvesting, the grapes were transferred to the winery and lightly pressed. Minimal skin contact and using 100% free run fraction, the juice was transferred to stainless steel for cold settling for 6 days. After settling, the juice was racked and then fermented (QA23) slowly in stainless steel tanks over 12 days. The juice was fermented to dryness then fined, filtered and bottled.

CHARACTER

An aromatic, fruit-driven styled wine. The palate is clean and crisp of medium weight and alcohol. Flavours are predominately ripe pear and passion fruit with hints passionfruit, green apple, kiwifruit, lime and a hint of fennel. The wine is refreshing with a long lingering finish.

RELEASE DATE: May 2025

ALCOHOL 12.5% alc/vol

SCREW CAP Ensures freshness and longevity.

