



2020 'RAPIDE' SAUVIGNON BLANC

WINEMAKER'S NOTE

Although 2020 vintage will be remembered for extreme heat waves and bushfires, we were very lucky and escaped unscathed. The bushfires missed our vineyards by metres, and we were unaffected by smoke taint.

After a dry winter and spring, a heatwave in December and January, we received 60mm of rain in February along with perfect ripening conditions through to harvest. Resulting in wines of delicate flavours and high natural acidity

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Altitude: 593 metres

Variety: Sauvignon Blanc

Vintage: 2020

Region: Lenswood, Adelaide Hills

Alc/Vol 12% **RS** 2.36 g/L

pH 3.06 **TA** 7.76 g/L

TASTING NOTES

Appearance: Brilliant clarity, very pale green.

Aroma: Typical primary aromas of guava and passionfruit, whilst subtle notes of crushed nettle, snow pea and lemongrass slowly emerge making for a very attractive wine in the glass.

Palate: The palate is crisp, dry and brimming with the flavours evident on the nose. A delicious mouth-watering core of acidity that sees the wine finish clean, long and pleasantly dry.

Summary: This "Rapide" Sauvignon Blanc aims to deliver bright, fresh fruit and early drinkability. It should drink nicely upon release and over the next couple of summers. Try it with freshly grilled Garfish fillets.

ABOUT PIKE & JOYCE

Pike and Joyce Wines was established in 1998 as the coming together of the Pike family, from Pikes Wines in the Clare Valley and the Joyce family, fifth generation horticulturists from the Adelaide Hills. The two families share a love of the region, a passion for viticulture, and a desire to produce only the finest wine.

Pike & Joyce Cellar Door

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Tasting Room: 11am - 4pm Daily, Restaurant: From 12pm, Thur - Sun

