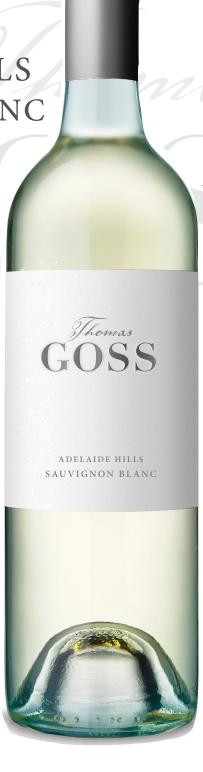
OSS

2016 ADELAIDE HILLS SAUVIGNON BLANC

> ALEXIA USED WORDS SUCH AS "CRISP" AND "FLAVOURSOME" WHEN **DESCRIBING THIS** WINE.





The Story

A pioneer farmer and landholder of note, Thomas Goss, his wife Mary and their children arrived in South Australia from Devonshire in 1849. After success in the Victorian gold fields he acquired sections of farming land between McLaren Vale and Willunga which are now home to some of the region's leading vineyards.

Vineyards

IN time descendants of Thomas Goss ventured into the neighbouring Adelaide Hills, the very cool climate premium region from which fruit for this fresh, crisp and flavoursome Sauvignon Blanc is sourced. The unequivocally cool climate and soils of low to moderate fertility are ideal for growing conditions. Due to the optimal ripening periods during February and March, vintage 2016 has delivered exceptional quality and balance.

THIS fresh and beautifully balanced Sauvignon Blanc displays citrus fruits and melons with hints of passionfruit sweetness on the mid palate and a crisp acid finish.

ALEXIA ROBERTS

ALCOHOL: 12.5% ALC/VOL www.thomasgoss.com.au

