

PAPA NICO

Papa Nico 2017 Sauvignon Blanc

Grape Variety: 90% Sauvignon Blanc, 10% Semillon
Region: 85% Lower Murray, 15% Limestone Coast
Closure: Screwcap
Alcohol: 12.5%



Summary: The Papa Nico wines are honest and full flavoured, created for the table at big family occasions. Relaxed and easy to appreciate, wines that are part of the conversation, not dominating it.

Vineyards: Sourced from established South Australian vineyards with a blend of inland and premium regional fruit, the wines are rich and full bodied wines with excellent depth of flavour.

Winemaking: A very fast and precise vinification to avoid oxygen and maximise fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees for three months to build depth and texture. Malolactic fermentation is prevented to ensure crisp varietal character.

2017 Vintage: February 2017 was marked with unusual, greater rain events however significant heat immediately followed sending ripeness to optimal levels. The best vineyard sites per usual delivered the most consistent fruit resulting in full-flavoured and rich wines. Limited ripening pressures, good yields and the usual ripening period are hallmarks to the very good 2017 wines such as the Papa Nico Shiraz.

Tasting Note: Very pale yellow-green in colour. The nose is fresh, pure and very aromatic with varietal citrus fruit, floral and grassy aromas. The palate offers a thrilling burst of vibrant tropical and citrus fruit flavours wrapped in soft mineral acidity. Enjoy this wine well chilled with seafood and other lightly flavoured dishes.