



Cordelia is said to mean “daughter of the sea”. Often associated with brilliance and awe, legend has it that proud Celtic sailors would often give this name to their daughters as a mark of their joy and love. We like it for two reasons— it’s a nice name for one, but perhaps more importantly, it is a perfect match for our Sauvignon Blanc. It’s a stunning wine, beautifully balanced to accompany many foods, particularly the fruits of our seas.

VINTAGE

Vintage 2021 was welcomed by grape growers and winemakers in the Adelaide Hills for both its long cool ripening and a return to respectable crop loads after the previous two vintages were affected by extreme conditions at flowering resulting in poor set.

Grapevines are resilient plants and the low cropping levels of the previous season enabled vines to develop flower primordia, in lieu of crop, ready for the 2020/21 growing season.

The final stages of ripening were slowed by cool temperatures resulting in ideal conditions for flavour development.

ALCOHOL	12.0%
REGION	Adelaide Hills
COMPOSITION	Sauvignon Blanc
pH	3.32
Ta	5.85

TASTING NOTES

We harvest our Sauvignon Blanc in the middle of the night and crush while the grapes are still chilled from the cool Adelaide Hills night air. It means we retain piercingly fresh and herbaceous aromas with a generous dash of passionfruit, a racy green apple palate laced with tropical fruit and leaving you with a zesty lime finish. A tribute indeed to the daughters of the sea.

SHAW FAMILY VINTNERS CORDELIA 2021 SAUVIGNON BLANC

