



On the sunburnt banks of the mighty Murray River, time seems to flow a little slower. It's here where the waters glisten with crystal stillness. Where nature's chorus invites the liveliest silence. Where in those golden hours, at the break and close of day, you can spot twice as many suns shimmering in the sky.

Now in the hands of its 6th generation, the Hill-Smith family have stood to preserve this land, its community and the varieties that flourish here since 1958. Whilst the wonders of this land are to be preserved, its fruits are to be enjoyed today, so put your feet up and let the time flow by.

SAUVIGNON BLANC

Winemaking/Viticulture

The grapes were picked in the coolest part of the evening and left on skins after crushing to allow for maximum flavour extraction. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage was fermented on skins, which has added an extra dimension of complexity.

Winemaker's Comments

The 2025 vintage has seen one of the earliest starts on record. Little to no rainfall during spring and summer in South Australia saw many picking grapes in the second week of January. Crop levels were down slightly due to September frost in some growing regions. Lower yields produced grapes with good varietal flavour.

Pale straw in colour with subtle green tints. Fresh and lively aromas of kiwifruit intermingle with the zestiness of lemongrass, tropical fruits and delicate herbaceous notes. The palate unfolds with layers of vibrant flavours, a delightful combination of lemongrass, papaya and mango providing a tropical fruit medley, hints of melon and lime complete with fine, zesty acidity to finish..

Enjoy with sushi; asparagus risotto; or a herb sauce over pan-fried chicken, fish or tofu.

Vintage

2025

Region

South Australia

Harvested

January &
February 2025

Alc/Vol

10.5%

Total Acidity

6.05 g/L

pH

3.25

Residual Sugar

3.3 g/L



There's no place
like our place.