

Graduates Range

Sauvignon Blanc

Varieties: Suvignon Blanc 100%

Region: Adelaide Hills

Soil Type: Sandy loams over clays mix of shist and angular stone

Harvest: Machine harvest

Winemaker: Tim Dolan & Stephen Dew



Saint & Scholar

WINEMAKING

The fruit is selected for its flavour and is riper than most in the region. It is picked in the morning, when the acidity is freshest and highest. The grapes are gently bag-pressed; the skin is where the flavor and aroma reside in Sauvignon, but you must keep a close eye towards the end of the press cycle. The juice is rested for a few days and then racked with a small amount of fluffy lees taken over to help with texture. It is allowed to warm, and yeast is added. Fermentation occurs over the next 10 to 12 days, after which the wine is racked off the yeast lees and kept cold until bottling.

APPEARANCE

Pale straw with subtle green.

BOUQUET

Atomas of fresh grapefruit, passionfruit and cut grass.

PALATE

Refreshing, with plenty of citrus, tropical fruits and melon characters on the palate, finishing with crisp, balanced acidity.

At the heart of Saint & Scholar is the story of balance, represented on the label by two hands. The "saint", open and inviting symbolizes nurture, and the faith placed into mother nature's hands, while the "scholar" embodies precision, discipline, and the relentless pursuit of understanding. From the vineyard to the cellar, every step in the process harmonizes the saint's reverence for mother earth with the scholar's quest for perfection.



AWARDS & ACCOLADES

2018

92 points, Silver

Halliday Wine Companion

2019

90 points, Silver

Halliday Wine Companion

4.5 Stars

Winestate

2021

Silver

Halliday Wine Companion

2022

Gold & Trophy

Adelaide Wine Show

91 points, Silver

The Real Review

2023

Gold & Trophy

National Wine Show of Australia 2024

4.5 stars, 95 points

Winewise Championships 2024

Gold, 95 points

Royal Perth Wine Show 2023