Fraser Gallop
ESTATE
MARGARET RIVER

2018 SEMILLON SAUVIGNON BLANC

Varieties: 69% Semillon, 31% Sauvignon Blanc

Tasting note: A crisp and refreshing palate. Fresh flavours of grapefruit, passionfruit and gooseberry, with a sizzling citrus finish. A wonderful fresh style to enjoy now with seafood and salads for the summer months.

Alcohol: 13.0%
pH: 3.16
Total Acidity: 7.2g/L
Residual Sugar: 1.0g/L
Harvest Date: February & March 2018
Oak: Semillon into older oak barrels for 3 months.
Bottling Date: 11th June 2018
Cellaring Potential: Drinks beautifully on release but will cellar for 3 – 5 years.

" A racy, lighter, vibrant style of SSB but with plenty of intensity through the palate. Crunchy lemon zest and tropical notes with the faintest hint of herbaceousness. Gets a little barrel fermented which adds to that subtle textural feel on the mid palate. Excellent."
Drink now to 2023
Ray Jordan, 92, The West Australian Wine Guide 2018

<u>2017 Semillon Sauvignon Blanc</u>
"The style and quality of this wine has been respected (and protected) for upwards of two decades. Partial barrel fermented is subtle, but important in providing an extra degree of complexity and texture, but leaving the coast clear for the Semillon to fly its lemon allsorts flag, the Sauvignon Blanc to float over the top with its tropical/green pea duo."
James Halliday, 95, Gold Medal Award