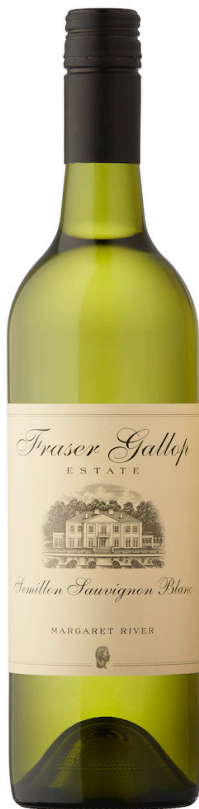


Fraser Gallop

ESTATE

MARGARET RIVER

2019 SEMILLON SAUVIGNON BLANC



Varieties: 70.6% Semillon, 29.4% Sauvignon Blanc

Tasting note: Gooseberry & grapefruit on the nose followed by fresh passionfruit and white nectarine. Crisp refreshing acidity with a long dry finish.

Alcohol: 12.1%

pH: 3.10

Total Acidity: 7.4gm/L

Residual Sugar: 0.7gm/L

Harvest Date: Semillon – 14th March 2019.

Sauvignon Blanc – 4th March 2019.

Oak: One third of the Semillon in older French oak barrels

Bottling Date: 17th July 2019

Cellaring Potential: Drinks beautifully on release but will cellar for 5 to 7 years.

2019 Vintage

Vintage started late due to the cooler and wetter conditions. Flowering was patchy, setting the scene for lower than average yields. Some early summer rains helped to restore freshness and volume to the grapes. Vintage was delayed by 2 weeks, however the cooler season saw fruit with slower sugar accumulation and more intense flavour development. February remained dry and the cooler conditions continued into March with little rain. We netted the whole vineyard as we do each year to reduce bird damage. The quality of the juice was superb with bright fresh fruit flavours. A small portion of Semillon was fermented in older oak to provide texture and interest to the blend.
