

MARGARET RIVER

2021 SEMILLON SAUVIGNON BLANC



Varieties: 60% Semillon, 40% Sauvignon Blanc

Tasting note: Lovely citrus notes of grapefruit, mandarins

and a hint of lemon thyme & lemongrass aromatics. The palate is rich with Granny Smith apples and tropical passionfruit. Crisp

and fruity.

Alcohol: 12.0%

pH: 3.12

Total Acidity: 7.3gm/L **Residual Sugar:** 1.0gm/L

Harvest Date: -

Oak: A small portion of Sauvignon Blanc in older

French barriques

Bottling Date: 13th July, 2021

Cellaring Potential: Drinks beautifully on release but will cellar

for 5 to 7 years.

Winemaking Notes:

Both the Sauvignon Blanc and Semillon grapes were destemmed and crushed then gently pumped through the must chiller to chill down to 8 degrees before being gently pressed. The quality of the pressing was superb. The juice was then fermented in stainless steel tanks to maintain fresh bright fruit flavours and aromatics using two different yeasts. A small portion of the Sauvignon Blanc was fermented in older French oak barrels to provide some texture and interest to the blend.

This crisp fresh style will cellar for up to 7 years, but perfect to drink while in its youth. A good match with summer salads and seafood.