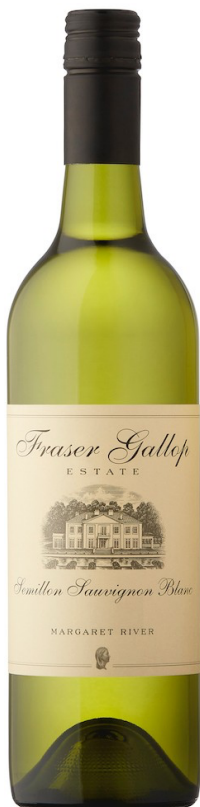


Fraser Gallop

ESTATE
MARGARET RIVER

2023 Semillon Sauvignon Blanc



Varieties: 61% Semillon, 39% Sauvignon Blanc

Tasting notes: Lovely pale straw colour with vibrant green hue. Guava, tropical lime, flint, gunmetal, jalapeno pepper and nettles. A salivating citrus tang and a nice savouriness to it. The partial barrel fermentation gives it some texture. This is crisp and fresh wine with lingering fruity flavours, excellent intensity, poise, and length. A wine that will drink well in its youth but can be cellared with lime toast flavours developing after 5-7 years. A good match with seafood and fresh summer salads.

Alcohol: 12.0%

pH: 3.14

Total Acidity: 7.3 g/l

Residual Sugar: 3.3 g/l

Harvest Date: February 2023

Oak: A small portion of Sauvignon Blanc in older French barriques

Bottling Date: 13th June 2023

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.
