

Mortar & Pestle



2023

Semillon Sauvignon Blanc

TECHNICAL INFORMATION

ALCOHOL (%v/v):	11.5
TOTAL ACIDITY (g/L):	6.08
pH:	3.29
Residual Sugar (g/L):	2.8

GRAPE VARIETIES & SOURCE

77% Semillon ex South Australia
23% Sauvignon Blanc ex South Australia

HARVEST DATE

March & April 2023

VINTAGE CONDITIONS

A cool wet season that will be remembered for the flooding of the Murray River that was the most widespread since 1956. These cool conditions meant that care was required in the vineyards to maintain vine and fruit health. Like many crops, harvest was 2-4 weeks behind a typical season, which greatly benefitted the vines, allowing steady ripening with fine natural acidity as reflected here in this classic blend.

WINEMAKING/VITICULTURE

The Semillon and Sauvignon Blanc grapes are picked in the coolest part of the morning and left on skins post crushing to allow maximum flavour extraction. To assist the preservation of the natural fruit flavours the juices are handled with minimal air contact. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Semillon Sauvignon Blanc.

TASTING COMMENTS

Pale straw with green tints. Fresh and zesty aromas of lemon grass, passionfruit skin, freshly cut grass and green papaya. Light bodied showing layers of fresh guava, papaya and lemon grass flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and refreshing.

