

FORK & SPOON

SEMILLON SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Semillon ex South Australia
Sauvignon Blanc ex South Australia

HARVEST DATE:

February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Warm and dry conditions prevailed across much of South Australia throughout the growing season. As a result, combined with careful vineyard management, the vintage produced grapes of outstanding quality and personality, reflected here in this refreshing Semillon Sauvignon Blanc.

WINEMAKING/VITICULTURE:

A classic blend of varieties with the citrus richness of the Semillon. Balanced with the crisp influence of the Sauvignon Blanc.

TERROIR/SITE:

Situated on the banks of the Murray river, the vineyard produces grapes perfect for fresh, varietal wines. Parcels of grapes were selected from blocks on lighter soils with more open canopies, allowing the delicate fresh aromatic flavours to reveal themselves at low baumes and early phenological ripeness and with a light yet mature tannin struct

TASTING COMMENTS:

Pale straw with green hues. Citrus, lemon grass and papaya aromas. The fruit flavours of the nose continue well into the palate and the wine finishes with a refreshing lemon acidity.

TOTAL ACIDITY (g/L):	5.6
pH:	3.3
ALCOHOL (%v/v):	11.5

