

MORTAR & PESTLE

SEMILLON SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Semillon ex South Australia
Sauvignon Blanc ex South Australia

HARVEST DATE:

February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The growing season began after excellent late Winter and early Spring rains had replenished the soil profiles. Mild weather at flowering led to an even fruit set across our Semillon and Sauvignon Blanc vineyards resulting in full flavoured bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild, which has resulted in Semillon and Sauvignon Blanc grapes that have retained their freshness, acidity and are wonderfully aromatic and expressive.

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 and cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Semillon Sauvignon Blanc.

TERROIR/SITE:

We select the most fertile sites for Semillon and Sauvignon Blanc to ensure full and healthy canopies which provide the perfect protected micro-climate to allow for optimal flavour development with reduced fruit exposure.

TASTING COMMENTS:

Colour: Pale straw with green hues.

Aroma: Fresh and zesty aromas of lemon grass, passion fruit skin, freshly cut grass and green papaya.

Palate: 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.

TOTAL ACIDITY (g/L): 6.05

pH: 3.21

ALCOHOL (%v/v): 11.5

