



2008 Pitchfork Semillon Sauvignon Blanc

VINTAGE:	2008
GROWING REGION:	Margaret River
VARIETY:	Semillon 52% Sauvignon Blanc 48%
ALCOHOL:	12.2 per cent



VINTAGE: While most of Eastern Australia experienced a very hot 2008 vintage producing super ripe grapes and high alcohol wines Western Australia in general and Margaret River in particular enjoyed a mild, even and relatively stress free 2008 vintage. Coming off one of the wetter winters for some time the ground was well hydrated for the start of spring.

The weather throughout spring and summer was excellent with generally mild temperatures and good sunshine – great grape growing conditions. Sauvignon Blanc showed lovely tropical aromatics with Semillon being typically grassy and fresh.

Michael Kerrigan

WINEMAKING: The wine is unwooded, with fermentation occurring in stainless steel tanks and then bottled at an early age. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters of these aromatic varieties.

COLOUR: Brilliant appearance, pale straw with green hues.

NOSE: Classic lifted Semillon and Sauvignon Blanc aromas. Lemon/lime, gooseberry, pine needles, green mango and passion fruit with distinctive grassy edge.

PALATE: Intensely flavoured, clean and zippy palate. Fresh fruit flavours of lemon, passionfruit and pineapple. The palate is long and lingering with a tight acidic backbone and clean dry finish.