

## 2007 HAY SHED HILL 'BLOCK 1' SEMILLON SAUVIGNON BLANC

<b>VINTAGE</b>	2007
<b>VARIETIES</b>	Semillon 65% Sauvignon Blanc 35%
<b>GROWING REGION</b>	Margaret River
<b>ALCOHOL</b>	12.0 per cent

From the original plantings this wine is made from some of the oldest Semillon and Sauvignon Blanc grapes in Margaret River. On a steep gravely slope these old dry grown vines have penetrated their roots through the rocky dirt to find enough water to produce a very small crop of bright and varietally expressive Semillon and Sauvignon Blanc.

### WINEMAKING

Only the best 'free run' component of the juice was used in this wine which gives the finest and brightest fruit expression and the least amount of phenolic impact. The juice was fermented in French oak barriques, all 2<sup>nd</sup> and 3<sup>rd</sup> use oak – no new oak was used so as to ensure that oak flavours and aromas were not dominant characters in the wine. The wine was matured in barrel for 4 months before clarification and bottling.

### COLOUR

### NOSE

The bouquet is fresh and clean with classic grassy elements typical of these varieties in this region. The nose is more complex than most SSB blends with an underlying oak nuance.

### PALATE

The palate is bright and fresh with vibrant citric, gooseberry and lychee like flavours, all at a level of intensity greater than expected. The oak is almost impossible to detect other than it adds a textural dimension to what is normally a simple fresh and lively wine style. The 2007 Block 1 SSB has an amazing palate extension with the flavour lingering to a clean ultra dry finish.

