



2008 Sauvignon Blanc Semillon

Wine Style	Light bodied white wine.
Grape Variety	57.5% Sauvignon Blanc; 42.5% Semillon.
Growing Region	Frankland River, Western Australia.
Technical Details	Alc.13.5% pH 3.19 TA 5.2g/L RS 0.67g/L
Appearance	Tinges of green on pale straw.
Nose	Aromas of passionfruit and lime with hints of kiwi fruit.
Palate	Fresh and flavoursome tropical fruits with hints of gooseberry, passionfruit and citrus, followed by a clean, textural finish.
Vinification	With a timely shower of rain in December 2007, the vines were well equipped to tackle the heat of summer with plenty of vegetative growth and a wetter than normal soil profile. Grapes were harvested a little earlier than normal because of the warm Indian summer. Both batches of Semillon and Sauvignon Blanc were harvested cold at night before gentle pressing for settling. Juice was then racked in a reductive manner to ferment. A variety of yeasts were used to enhance complexity and to encourage the development of texture which is further improved with periodic lees stirring.
Cellaring	Enjoy now while the fruit flavours dominate.
Winemaker's Comments	This style is all about regionality, freshness and vitality- enjoy!
Serve	Chilled at approximately 8-10°C.
Food	Enjoy with friends and a wood-fired pizza.