



2011 Kite Runner Sauvignon Blanc Semillon

Varieties

60% Sauvignon Blanc

40% Semillon

Region

Margaret River

Analysis

Alcohol 13%v/v, Acidity 6.5g.lt

Residual sugar 5.5g.lt



Technical Notes

A warm and dry spring followed by a summer punctuated with perfectly timed rain events was otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect.

The 2011 season has delivered grapes with fine and linear fruit flavours; typical of Margaret River Sauvignon Blanc and Semillon. Sauvignon Blanc which is sourced from the southern part of the region makes up 60% of the blend and contributes aromatics of citrus, lychee and passionfruit. Semillon which accounts for 40% of the blend, is sourced from the central part of the region and adds texture and juiciness with gooseberry and stone fruit flavours.

The wine is fermented in stainless steel tanks and bottled within six months of harvest to retain freshness in the blend.

A low temperature fermentation regime is adopted to further enhance and preserve the finer fruit characters of these aromatic varieties.

Tasting Notes

The wine is pale with green hues. The aroma is classic Margaret River Sauvignon Blanc Semillon; passionfruit, guava and lemon characters. Semillon provides mid palate richness and attractive stone fruit and melon characters. A feature of the wine is its freshness and vitality on the palate with a core of pure fruit and a crisp refreshing acidity to finish.

Cellaring

Drink now to enjoy the natural and vibrant fruit flavours when fresh.

