

WEST CAPE HOWE



WESTERN AUSTRALIA

WEST CAPE HOWE 2008 SEMILLON SAUVIGNON BLANC

Vintage Description

2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool offering optimum conditions for ripening grapes.

Winemaking Information

Multiple parcels of Semillon and Sauvignon Blanc were selected from Great Southern, Blackwood Valley and Pemberton vineyards. The fruit was crushed with minimal sulphur and chilled prior to pressing. Free run and pressings juice portions were kept separate, with the pressings fined to remove phenolic compounds. After cold settling for 48 hours, the juices were racked and filtered, before inoculation with a specific yeast strain for this style. The juice was fermented at a steady rate over an 18-day period, with temperature closely monitored. At the conclusion of fermentation, the wines were racked and a final blend determined. The wine was given a light skim milk fining and filtered prior to bottling.

FRUIT SOURCE: Great Southern 53%, Geographe 10%, Pemberton 25%,
Blackwood Valley 12%

BLEND: 53% Semillon, 42% Sauvignon Blanc, 5% Chardonnay

FRUIT MATURITY: A range of fruit ripeness was utilized from 11.2 to 13.40 Bé

WINE SPECIFICATIONS: pH: 3.17 TSO2: 127.1mgL¹
T.A.: 6.9gL⁻¹ ALC: 12.3%
FSO2: 25.0mgL⁻¹ Residual Sugar: 1.6gL⁻¹

Tasting Notes

COLOUR: Pale lemon yellow, brilliant clarity.

AROMA: This is an aromatic wine and the nose is displaying herbal, green bean characters with lovely floral notes..

PALATE: The palate has a refreshing acidity. Good tropical fruit characters offer great intensity. A well-balanced style with a long, clean and refreshing finish.

CELLAR POTENTIAL: A style to enjoy in its youthful exuberance, but will cellar to 2yrs



WEST CAPE HOWE WINES

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