



## 2011 Semillon Sauvignon Blanc

### *Vintage Description:*

The 2011 vintage will be remembered for near perfect weather conditions. Warm, sunny days and cool, rainless nights characterised the ripening season. This allowed for slow, even ripening and optimal flavour development with no disease pressure.

### *Winemaking Information:*

Parcels of Semillon and Sauvignon Blanc were selected from various vineyards across the Great Southern and Margaret River. Each parcel was fermented separately in 100% stainless steel. After fermentation, a blend was decided to best represent the successful partnership of the two varieties. The final blend was bottled early to maintain freshness.

### *Fruit Source:*

Western Australia

### *Fruit Maturity:*

Fruit was picked at 12.2°Be

### *Wine Specifications:*

pH:	3.14	TSO2:	100mgL <sup>-1</sup>
T.A.:	6.50gL <sup>-1</sup>	ALC:	12.5%
FSO2:	30mgL <sup>-1</sup>	Residual Sugar:	1.5gL <sup>-1</sup>

### Tasting Note

### *Colour:*

Pale straw with brilliant clarity.

### *Aroma:*

Highly aromatic style of wine exhibiting tropical notes with subtle citrus and fresh grass aromas.

### *Palate:*

A vibrant and flavoursome palate combining the ripe, textural elements of Semillon with lighter refreshing Sauvignon Blanc characters. Stone fruit flavours, citrus notes and refreshing acidity combine to give the wine a clean, moreish finish.

### *Cellar Potential:*

Best enjoyed young, will cellar for up to one