



singlefile estate

2009 semillon
sauvignon blanc

the pleasure

Light, bright and glistening, this wine has lifted grassy aromas with tropical guava and lychee and a crunchy textural palate which lingers to a refreshing dry acidic finish. A lovely palate cleansing aperitif or a wine to serve with shellfish and a fresh garden salad.

the colour

Pale straw and clear colour.

the aroma

Herbaceous, tropical guava and lychee.

the palate

Light, dry and crisp with a refreshing lemony acidity.

the cellaring

Short term, drink now to 2012.

the food pairing

Serve with shellfish and a fresh garden salad.

the winemakers' notes

Varietal batches were kept separate and inoculated with 'Sauvignon SL3' yeast for Sauvignon Blanc and 'Elegance' for Semillon. Fermentation was carried out in 1500 litre stainless steel tanks at 15 degrees for 18 days. At completion of ferment, wines were racked off the lees and bentonite was added to aid in settling and stabilisation. Extensive blending trials were carried out to produce the best quality Semillon Sauvignon Blanc – fresh, aromatic and with structure. The blend was then cold stabilized and lightly fined to remove unwanted phenolics and filtered prior to bottling.

the vintage

The 2009 vintage was characterised by lower yields, a long ripening season and extremely high quality fruit. The modest harvest was due to the cold and wet conditions during November 2008 which impeded flowering and resulted in smaller berries. The balmy long summer was responsible for slow but steady ripening, leading to good flavours and moderate alcohol. There was a long picking season from early March through to the middle of May. Early ripening whites are outstanding. In general, the emphasis has been on quality this vintage, not quantity.

the region

Fruit is sourced from a mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Semillon 55% Sauvignon Blanc 45%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	Semillon - 17th March 2009 Sauvignon Blanc - 5th March 2009
Alc/Vol	12.5%
Total Acid	8.3 g/l

