

singlefile

W I N E S



2010 Semillon Sauvignon Blanc

- The wine:** 75% Semillon, 25% 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.
- Food pairing:** A lovely palate cleansing aperitif or a wine to serve with shellfish and a fresh garden salad.
- Cellaring:** Short term, drink now to 2012.
- The vintage:** The 2010 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. The balmy long summer was responsible for slow but steady ripening, leading to good flavours and moderate alcohol.
- The region:** The fruit for this was sourced from a mature vineyard in the cool climate sub-region of Denmark in the Great Southern.
- The winemaking:** 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.