



Semillon Sauvignon Blanc



Variety 50% Semillon, 50% Sauvignon Blanc

Region Margaret River

Vintage 2009

Colour Pale Lime Straw

Aroma Melon, lychees, orange blossom and wild honey

Palate Soft generous palate, luscious tropical fruit sweetness.

Winemaking Modern white wine making techniques were used with temperature control critical from the vineyard through to the winery. The fruit is de-stemmed and crushed then must chilled and pressed off the skins quickly. It is allowed to settle for 48 - 72 hours before being racked in a clarified state to a fermentation tank. A range of selected yeasts are employed on the two different parcels of fruit before being transferred to temperature controlled stainless steel tanks.

Typical Analysis 12.5% Alcohol

Food matching Fish, chicken and any lunch time occasion