



BUTLER CREST



Sauvignon Blanc Semillon



Variety 80% Sauvignon Blanc 17.5% Semillon
2.5% Chardonnay

Region Margaret River –Wilyabrup

Vintage 2010

Colour Pale Straw

Oak Maturation 10% Wooded in French oak barriques for 8 months

Aroma Grassy and tropical fruit aromas dominant, with a whiff of lime.

Palate Vibrant minerality that blends smoothly with gooseberry and grassy flavours. Plenty of intensity with a long finish.

Winemaking Fruit harvested in the cool of the night then transported quickly to the winery. In the winery it is de-stemmed and crushed then must chilled and pressed off the skins quickly. It is then allowed to settle for 72hrs before being racked in a clarified state to a fermentation tank. Each variety is kept separately with a range of different yeasts employed on the different varieties. They are then transferred to separate temperature controlled tanks. A small portion is also aged in French oak barriques to add to the palate complexity. The different wines are then evaluated and brought together in proportions that best suit our wine style.

Typical Analysis 13% Alcohol

Food Matching Sushi, Grilled salmon, Peking Duck, Lobster, Soup and Cheeses