



# NIGHT HARVEST

## Sauvignon Blanc Semillon



**Variety** 50% Sauvignon Blanc, 20% Semillon

**Region** Margaret River

**Vintage** 2010

**Oak Maturation** 5% aged in new French Barrique

**Colour** Pale straw

**Aroma** Lifted aromas of fresh guavas and tropical fruits with a hint of honey

**Palate** Full fresh crisp palate, with well balanced acidity. Dominated by the tropical fruit flavours that linger on the palate. Well balanced with a dry finish.

**Winemaking** Fruit picked cold in the coolness of the night. Modern white wine making techniques were used with temperature control critical from the vineyard through to the winery. The fruit was de-stemmed and crushed then must chilled and pressed off the skins quickly. It was allowed to settle for 72 hours before being racked in a clarified state to a fermentation tank. Each variety was kept separately with a range of different yeast being employed on the two different parcels. It was then transferred to temperature controlled steel tanks.

**Typical Analysis** 13.% Alcohol

**Food Matching** Seafood, Chicken and Pasta