



2012 SEMILLON SAUVIGNON BLANC
HAMILTON ROAD VINEYARD
DENMARK, GREAT SOUTHERN



THE VINTAGE & WINEMAKING

Walking this vineyard in the Denmark sub-region of the Great Southern we classify our semillon and sauvignon blanc fruit and determine the ideal picking time to produce a fresh, dry (0g/l), aromatic blend that showcases the attributes of the Hamilton Road vineyard. The fruit from this vineyard is characterized by a subtle flinty minerality with a strong acidic backbone that complements the aromatics of semillon and sauvignon blanc.

The fruit was picked in the cool of the night on 8th March 2012. Once in the winery the fruit was de-stemmed and immediately crushed. Light pressing followed with the free run juice separated and fermented in tank. The parcels of semillon and sauvignon blanc were kept separate throughout. The fermentation was carried out in stainless steel tanks at 15 degrees for 17 days. At completion, the wines were racked off their lees. Thereafter blending trials were carried out to produce what we considered to be the best possible semillon and sauvignon blanc blend. Our goal to produce a fresh and aromatic styled wine with structure and length of flavour to showcase the individual characteristics of the Hamilton Road vineyard. The final blend was 66.4% semillon and 33.6% sauvignon blanc.

THE WINE

The colour is light, bright and glistening. The wine displays aromatics of lifted grass with tropical guava and lychee. The palate shows a crunchy textural component which lingers to a refreshing dry finish and a subtle flinty minerality which is characteristic of the Hamilton Road vineyard.

TECHNICAL SPECIFICATIONS

Picking date: 8th March 2012 Alc: 13.3% pH: 3.11 TA: 7.0g/L rs: 0g/L

'semper superne nitens'