



2010 Reserve Sauvignon Blanc Semillon



- The wine:** 60% Sauvignon Blanc, 40% Semillon, Fumé Blanc style
- The pleasure:** This is a sophisticated expression of the classic Margaret River blend made in the white Bordeaux style of the Pessac-Léognan / Graves. Complex aromas hint at straw, snow pea and subtle grassiness. The mouth feel is elegant and textural due to the partial oak treatment which softens the palate and adds a refined complexity. This wine shows its best with food and will develop further with bottle age. This wine is well suited to complement oven-roasted chicken and vegetables style dishes.
- Cellaring:** Medium term, drink now to 2017.
- The vintage:** 2010 represented the fourth outstanding vintage in a row for Margaret River. The dry spring ensured a successful flowering period during November and December resulting in good fruit set. A dry summer led to the semillon being picked on 15th February and the sauvignon blanc, from the cooler Karridale sub-region, picked on 10th March.
- The vineyard:** The sauvignon blanc was grown in the cooler Karridale sub-region of Margaret River while the Semillon, from the more northern sub-region of Willyabrup, Margaret River.
- The winemaking:** The parcels of fruit were picked based on maximising fruit flavour, picking was done by hand with some skin contact initially before whole bunch pressing and then fermenting using natural yeasts. After ferment the wine went to white Bordeaux style oak barrels with approximately 10% new, 10% one year old and the remainder three year old oak barrels for four months to develop complex flavours and textural mouth feel.
- The accolades:** Gold medal at WA Boutique Wine Show