



2011 Semillon Sauvignon Blanc



- The pleasure:** Light, bright and glistening, this wine has lifted grassy aromas with tropical guava and lychee and a crunchy textural palate which lingers to a refreshing dry acidic finish.
- Food pairing:** A lovely palate cleansing aperitif or a wine to serve with shellfish and a fresh garden salad.
- The vintage:** The dry winter was followed by well timed early summer rains and a long balmy summer leading to slow but steady ripening, resulting in good flavours with moderate alcohol levels.
- The region:** The fruit was sourced from Hamilton Road vineyard in the cool climate sub-region of Denmark in the Great Southern.
- The winemaking:** Picked in cool of night on 4th March 2011, brought into winery and destemmed and crushed immediately. Lightly pressed off with free run separated and fermented separately in tank, varietal parcels kept separate throughout. Fermentation was carried out in stainless steel tanks at 15 degrees for 18 days. At completion, wines were racked off the lees. Extensive blending trials were carried out to produce the best quality Semillon Sauvignon Blanc blend – with the goal of producing a fresh and aromatic style and with structure and length of flavour. The final blend was 80% semillon, 20% sauvignon blanc.