



## 2014 Singlefile Semillon Sauvignon Blanc

Hamilton Road Vineyard  
Denmark, Great Southern



### Vineyard & 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, 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 semillon was picked before dawn on 1st March 2014, the sauvignon blanc a few days earlier on 25th February. Both varieties were gently de-stemmed and crushed immediately. 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 14 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 is 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 60% semillon and 40% sauvignon blanc.

### The Wine

The colour is light, bright and glistening. The wine displays aromatics of gooseberries and tropical fruit. The palate shows a textural mouth feel which lingers to a refreshing dry finish and a subtle flinty minerality which is characteristic of the Hamilton Road vineyard.

### Technical Specifications

Alc: 12.8%

pH: 3.18

TA: 7.2 g/L

rs: 0 g/L

*'semper superne nitens'*