



Semillon Sauvignon Blanc 2013

Tasting Characteristics:

The colour is bright pale straw with green tinges. Aromas are typical of this style and are citrus blossom, spice and stone fruit. The palate is bright and crisp showing lovely fresh tropical fruit flavour that meld with a creamy texture from lees contact and 20% barrel fermentation.

Aging:

Sauvignon Blanc partially aged ~5 months French oak

Region:

Margaret River

Analytical:

Alc/vol: 12.3%

RS: 3.02g/L

pH: 3.27

Reviews and Awards:

Silver Medal 2015 International Wine Challenge

Bronze Medal 2014 Australian Small Winemakers Show

International Wine Challenge – “Big, serious, rather waxy style with sultry tropical fruit and boiled lemon zest with butter.”

Winestate Magazine – “Clean and ripe with some stone fruit evidence. Palate has good body depth with firm acidity giving persistence.”