



Semíllon Sauvígnon Blanc 2017

Tasting Characteristics:

A bright light straw colour and classic SSB aroma of quince and citrus lift yields to a hint of creamy French oak bouquet. The palate is fresh and focussed with bright citrus, lemon curd and fig like flavours. The wine will develop a toasty and rounded palate with maturity.

Aging:

Sauvignon Blanc partially oaked ~ 5 months French oak

Region:

Margaret River

Analytical:

Alc/vol: 11.5% RS: 1.37g/L pH: 3.15

Reviews:

Sam Kim, Wine Orbit – "Bright and fresh, this is attractively expressed on the nose showing grape fruit, Granny Smith apple, lime peel and sweet basil aromas, followed by a juicy palate that is finely textured and vibrant. It is flavoursome and refreshing with a delightfully long crisp finish." *91/100*

JamesSuckling.com – "...bell-pepper notes. Fruity and waxy on the finish." 89/100