



Semillon Sauvignon Blanc 2016

Tasting Characteristics:

This wine has a bright and fragrant bouquet of cut grass, lemon curd and mineral undertones. A fine and delicate palate displays fresh citrus and stonefruit flavours. Partial barrel fermentation in French oak hogsheads has given the wine a long and persistent finish.

Aging:

Sauvignon Blanc partially ~5 months French oak

Region:

Margaret River

Analytical:

Alc/vol: 11.6%

RS: 2.50g/L

pH: 3.13

Reviews and Awards:

Bronze 2017 Decanter Asia Wine Awards

Bronze 2017 Perth Royal Wine Awards

Silver Medal 2017 International Wine Challenge

Silver Medal 2022 London Wine Competition

WA Wine Review 2024 – Ray Jordan – “The ageing potential for this blend can often be underestimated. This is a case in point. At nearly 8 years old when tasted it was still holding brilliantly. The primary fruit characters have given way to more complex toasty lemon buttery development. But it retains a fresh vibrancy with lovely fruit characters augmented with a little barrel fermentation, still dominant. Excellent alternative to the youngsters.” **93/100**

London Wine Competition 2022 – “Fruit forward nose, driven by juicy, flashy aromas of Semillon, strong oak characters, and nutty, smoky notes. This wine has citrusy and fresh flavours on the palate with a honeyed and mouthwatering finish.”

International Wine Challenge – “Zesty lifted citrus aromas lead to a densely textured palate with a gorgeous lemony finish.”

Winestate ★★★★★ “A simple subdued tropical fruit bouquet with a pleasant mid-weight palate that has soft tannins and a crisp and drying finish.”