



## *Semillon Sauvignon Blanc* 2018

### **Tasting Characteristics:**

A classic aroma of bright stone fruit, pear and citrus can be found on opening and the spicy oak background supports the primary fruit aromas. The palate is vibrant and packed full of tropical and citrus fruit. The barrel fermented component delivers subtle creamy, lees and spice flavours in a wine of freshness and complexity.

### **Aging:**

Sauvignon Blanc partially oaked ~ 5 months French oak

### **Region:**

Margaret River

### **Analytical:**

Alc/vol: 12.8%

RS: 3.96g/L

pH: 3.21

### **Reviews:**

**Ray Jordan WA Wine Review 2024** – “This is starting to show those nicely toasted secondary characters. Yet, the purity of the fruit has not been compromised. You sort of expect that from a good vintage. Plenty of flavour intensity with a splash of barrel fermented oak the final touch to a very nice wine. Rich and crunchy juicy palate is thoroughly delicious.” 92/100

**Sam Kim, Wine Orbit** – “It is instantly appealing on the nose showing green rockmelon, Gala apple and lemon/lime zest characters, leading to a juicy palate that is pristine and finely textured. The wine offers excellent intensity and vibrant mouthfeel, finishing long and mouth-watering.” 92/100

**JamesSuckling.com** – “A fresh and citrusy white that also shows white pepper and nutmeg. The intense acidity lifts this off on the palate, which, while not extremely complex, is fruity and endearing. Touch of some herbal flavors to close.” 90/100

**Bronze Medal Langton's 2019 Margaret River Wine Show**