

Semillon Sauvignon Blanc 2019



Tasting Characteristics:

A classic aroma of Sauvignon Blanc provides lifted high notes of nectarine and white flowers whilst the Semillon contributes cut grass. A hint of fig and the hint of spicy oak supports the primary fruit. Clean and refreshing palate of citrus and tropical fruit typify this fresh and delicious Margaret River SSB.

Aging:

Sauvignon Blanc partially oaked ~ 5 months French oak

Region:

Margaret River

Analytical:

Alc/vol: 12%

RS: 1.09g/L

pH: 3.21

Reviews:

Ken Gargett, Winepilot – “The famous West Australian Classic Dry White blend from Margaret River. Of the currently released trio with some development, this was my pick. Deep lemon hue, there are real pineapple and passionfruit notes emerging here, with the wine exhibiting a much stronger tropical Savvy influence. There is a fine line of saline intensity running from start to finish, and the wine is of medium length. Hints of citrus do appear on the palate but even there, it is the passionfruit to the fore.” *92/100*

Ray Jordan WA Wine Review 2024 – “This has a slightly smoky herbaceousness providing a nice balance with the creamy stone fruit characters. Those primary characters of freshly mown grass are still evident with some richer peachy stone fruit filling out the palate. Light touch of oak, and there you have it.” *90/100*

Sam Kim, Wine Orbit – “Attractively fruited and inviting, the bouquet shows Granny Smith apple, jalapeno, lime peel and subtle spice aromas. It’s equally appealing on the palate, delivering juicy fruit intensity and vibrant mouthfeel, beautifully supported by fine texture and bright acidity.” *93/100*

Bronze Medal Langton’s 2019 Margaret River Wine Show