

Semillon Sauvignon Blanc 2020



Tasting Characteristics:

Bright in the glass with pale straw and a hint of green, the wine has a punchy bouquet with stonefruit and gooseberry against the light citrus background and supported by the hint of spicy oak. There is a wonderful bright mix of stonefruit and tropical flavours and the barrel fermented component has been carefully judged to add complexity without detracting from the freshness.

Aging:

Sauvignon Blanc partially oaked ~ 5 months French oak

Region:

Margaret River

Analytical:

Alc/vol: 13.1%

RS: 1.58g/L

pH: 3.24

Reviews:

Sam Kin, Wine Orbit – “It's brightly expressed on the nose, showing white flesh nectarine, green apple, lime peel and herbaceous aromas with a hint of almond meal. The palate is equally attractive with excellent fruit intensity, together with fine texture and lively acidity, finishing lingering and mouth-watering.” **93/100**

Ray Jordan WA Wine Review 2024 – “This combination has just a few years of age and so the primary fruit characters are still evident. It is drinking wonderfully well. The upfront fruit characters have been transformed into less overt aromas and flavours, yet the intensity of the palate is excellent. More stone fruit emerging with that faint hint of oak from a little barrel fermentation, completes a very good little wine.” **91/100**

Silver Medal 2022 London Wine Competition - “A well-balanced and pleasant white dry wine with grassy, citrusy zesty asparagus aromas and a distinctive smokiness perceived on the nose. Mellow on the palate with refreshing vegetal and citrus notes and a long finish.”

Bronze Medal Langton's 2020 Margaret River Wine Show