

2023 Filius Sauvignon Blanc Semillon

A sophisticated, pure and expressive interpretation of this popular Margaret River blend with enticing minerality and savoury undertones.



APPEARANCE

Pale straw with a green tinge.

NOSE

Immediately lifted, perfumed and floral with varietal purity. Fresh lime curd, passionfruit pulp, guava and lemon sorbet jump out of the glass. Cassis bud, lemon biscuit, gooseberry and hints of rambutan mingle with background notes of red capsicum.

PALATE

Soft and luscious upon entry, generous guava and lemon zest mingle within the rounded, fleshy fruit profile. The quenching preserved lemon acid-line provides structure, with gently puckering persistence rounding out an extremely moreish palate.

WINEMAKER COMMENTS

Refined winemaking techniques have better developed the exciting complexities built into the powerful, aromatic and structured fruit of Sauvignon Blanc, which is complimented by the tempering delicacy of our best parcels of Semillon. The portion of Sauvignon Blanc fermented entirely on skins has helped to broaden and bring structure to the palate, while the use of French oak maturation contributes incredible texture. The significant portion of wild fermentation results in better expression of vineyard character, contributing a more savoury and solid core. The wine was aged in oak and tank for 3 months before harmonising as a blend in tank for an additional 2 months.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

71% Sauvignon Blanc, 29% Semillon

HARVESTED

20 February – 16 March 2023

PRESSING

Air bag pressed
Full skins component basket pressed

JUICE TURBIDITY

50-630 NTU
(Semillon typically lower, Sauvignon Blanc higher)

FERMENTATION

88% Direct pressed and juice racked to stainless steel tank and puncheon, 12% fermented on full skins in static and open fermenters.
54% Inoculated with specialised organic yeast,
46% Wild fermented.

FERMENTATION VESSEL

85% Stainless steel tank
12% Static/Open fermenter
3% French oak puncheon

MATURATION

85% Stainless steel tank
12% French oak puncheon
3% French oak barrique
(French oak, 100% old)
3 months, followed by 2 months blended in tank

BOTTLED August 2023

TA 6.2g/L **PH** 3.27

MALIC ACID 2.35g/L No MLF conducted

RESIDUAL SUGAR 1.31g/L

ALCOHOL 12.6%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, to 5 years