

# 2012 SAUVIGNON BLANC SEMILLON

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Julia Harding  
Julia Harding MW

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Fruit from the Karridale and Wilyabrup subregions - higher acidity and snow-pea character generally from Karridale fruit, and good structure. 15-20% barrel fermented because they like more solids for the Sauvignon Blanc. New oak for spice and texture. So that you get a 'layering of tropical and floral', says winemaker Virginia Wilcock. Fresh pea-pod and a touch of smoky reduction. Tight, grassy, intense and very crisp. Nice slight grip from the oak tannin and some skin contact and texture. pH 3.15. 'First date wine', says Wilcock. Great restraint and length.

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