

2013 SAUVIGNON BLANC SEMILLON



This wine is a blend of Vasse Felix's best parcels of Sauvignon Blanc and Semillon, a portion of which is fermented in new French oak barriques to provide additional complexity, texture and length. It is aromatic and vibrant with a subtle savoury nuance.

TASTING NOTES

APPEARANCE Bright pale straw with a slight green tinge.

NOSE Vibrant passionfruit and feijoa capture the high note perfumes, while lemon zest, crisp snow pea and gooseberry provide depth. Subtle underlying yeasty sourdough and cheddar add savoury character and intrigue.

PALATE A luscious, succulent and fleshy palate frames the same mix of citrus and tropical fruit flavours while delivering stunning texture. Shows a wonderful balance of softness and mouthwatering acidity, with a richness and length of flavour that truly resonates.

WINEMAKER COMMENTS

Sauvignon Blanc provides tropical passionfruit aromatics that are complemented by Semillon's lime and floral notes. Specialised yeasts have been selected to accentuate these core varietal characters. The wine's aromatic and textural complexity has also been enhanced by retaining extra solids in some of the juice parcels, and fermenting a portion in new French oak barriques. A small contribution from Sauvignon Blanc fermented entirely on skins has once again added a unique savoury element to the nose and palate.

VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

VARIETIES 68% Sauvignon Blanc, 32% Semillon

HARVESTED Feb/Mar 2013

OAK 19% French oak, 14 weeks (100% new)

TA 7.1g/L **PH** 3.09

RESIDUAL SUGAR 1.2g/L

ALCOHOL 13.0%

BOTTLED July 2013

CELLARING 3 - 5 years