

2014 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 straw shot through with lime green.

NOSE Gooseberry and lime form a brooding fruit base to this complex blend with savoury sourdough, romano cheese and coriander adding exciting detail to the nose.

PALATE This savoury element is mirrored on the palate as a rich and textural composite of citrus fruits and herbs build and evolve in the mouth. A slate-like, mouthwatering acidity permeates the generous fruit flavours and accentuates the long cleansing finish to the wine. Subtle sandalwood and clove spice hint at the contribution from fine French oak barriques.

WINEMAKER COMMENTS

Sauvignon Blanc provides tropical passionfruit aromatics that are complemented by Semillon's lime and floral notes. Specialized 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

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent. Chardonnay has intensity and balance, and particularly good natural acidity, Semillon and Sauvignon Blanc have fruit power and intensity.

VARIETIES 63% Sauvignon Blanc, 37% Semillon

HARVESTED February 2014

OAK 23% French oak, 14 weeks (100% new)

TA 6.4g/L **PH** 3.12

RESIDUAL SUGAR 1.0g/L

ALCOHOL 13.0%

BOTTLED July 2014

CELLARING 3 - 5 years