

2015 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 green tinge.

NOSE Amazing fragrant complex perfume with hints of lemon candy, lychee and blackcurrant. Exciting savoury tones of cheesy biscuits, sandalwood and subtle oak spice.

PALATE Classically linear but full flavoured. Luscious, juicy spiced lychee fruit upfront with lingering savoury bread notes. The fine acidity leaves the palate fresh, fragrant and clean.

WINEMAKER COMMENTS

Semillon's citrus and floral notes compliment intense Margaret River Sauvignon Blanc with blackcurrant (yes, SB is the mother of Cabernet Sauvignon), sometimes passionfruit, and amazing savoury herbal tones. 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 which bring a fragrant spice. 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 quality Margaret River vintage. Mild conditions with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was low yields across the Region for all key varieties. This was the outcome of storms in Spring and pressure from an increased local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES 57% Sauvignon Blanc, 43% Semillon

HARVESTED February 2015

OAK 20% new French oak, 14 weeks

TA 6.75 g/L **PH** 3.17

RESIDUAL SUGAR 1.46 g/L

ALCOHOL 12.5%

BOTTLED June 2015

CELLARING Drinks beautifully now, will reward over next 3-5 years