

2018 SAUVIGNON BLANC SEMILLON



The more sophisticated, age-worthy interpretation of this popular Margaret River blend. Made from a selection of our most intense parcels of Sauvignon Blanc and Semillon fruit, using intricate winemaking techniques to develop a powerful, textural wine with brooding savoury undertones.

TASTING NOTES

APPEARANCE Pale straw.

NOSE A perfume that takes you to the tropics, with traces of star fruit, pineapple, mango, durian fruit and lemongrass. A hint of custard tart and kaffir lime give way to more earthy notes, reminiscent of a woody forest walk in summer with some coastal sea spray blowing through.

PALATE Amazing density for such a fresh wine. Fleshy fruit on the palate follows the tropical theme with guava-like characters, while a wonderful texture of savoury tannin dryness completes the finish, leaving the palate dry but full of fruit and forest perfumes.

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 small portion of Sauvignon Blanc fermented entirely on skins has helped to broaden and bring structure to the palate, while the use of new French Oak has added spice to the aroma and additional tannin texture to the palate. The use of wild fermentation results in better expression of our true vineyard character, giving the wine a more savoury and solid core. The wine is aged in oak and tank for 6 months before blending.

VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

VARIETIES 82% Sauvignon Blanc, 18% Semillon

HARVESTED

Late Feb to Mid-March 2018

PRESSING

Air bag pressed with full skins components basket pressed.

JUICE TURBIDITY

Full skins fermentation and light cloudy juice to Barrique and Tank (Semillon 100-180 NTU and Sauvignon Blanc 230-400 NTU).

FERMENTATION

79% wild yeast, 21% inoculated with specialised yeast.

91% Direct pressed and juice racked to barrel and Stainless Steel Tank.

8% fermented on full skins in Oak Vat (Sauvignon Blanc).

1% Carbonic Maceration.

FERMENTATION VESSEL

9% French Oak Vat (Sauvignon Blanc), 40% French Oak Barrique and Puncheon, 51% Stainless Steel Tank.

TIME ON SKINS

11 to 13 days

MATURATION

49% French Oak Barrique and Puncheon (33% new, 16% 1-5 year old)

51% Stainless Steel Tank

6 months in French Oak and Tank before blending.

FINING

None

BOTTLED

Oct 2018

TA 6.4g/L PH 3.31

RESIDUAL SUGAR 0.97g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2025