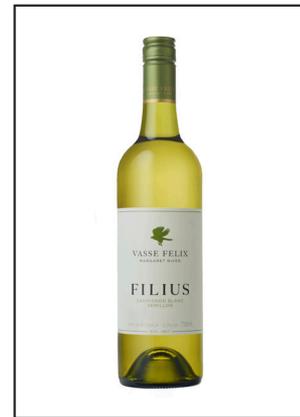


2021 Filius Sauvignon Blanc Semillon

A sophisticated, pure and expressive interpretation of this popular Margaret River blend with enticing minerality and savoury undertones.



APPEARANCE

Pale straw with a green tinge.

NOSE

A lovely ocean fresh nose with hints of lemon sorbet, passionfruit, pineapple and peach, all in subtle balance. Some delicate notes of winter herb and pinenuts bring a savoury dimension.

PALATE

A precise, clean palate with medium-weight fruit and a fresh light core. Fine and pure fruit arrives early and the wine finishes with a refreshing and clean saline finish.

WINEMAKER COMMENTS

Refined winemaking techniques have better expressed the exciting complexities of the powerful, aromatic and structured fruit of Sauvignon Blanc, which is complemented by the tempering delicacy of our best parcels of Semillon. A small portion of Sauvignon Blanc fermented entirely on skins has helped to broaden and bring structure to the palate, while the use of French Oak for fermentation adds to the texture. Wild fermentation enabled a pure expression of our true vineyard character, giving the wine a savoury and solid core. The wine is aged in oak and stainless steel for 4 months before blending.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

77% Sauvignon Blanc, 23% Semillon

HARVESTED

23 February – 16 March 2021

PRESSING

Air bag pressed. Full skins component basket-pressed.

JUICE TURBIDITY

Full skins fermentation and light cloudy juice fermentation to foudre, puncheon, stainless steel tank and concrete egg.

FERMENTATION

94% direct pressed and juice racked to foudre, puncheon, concrete egg and stainless steel tank.
6% fermented on full skins in static / open fermenter.
100% wild fermented (both varieties)

FERMENTATION VESSEL

60% foudre, puncheon and barrique
30% stainless steel tank
6% static / open fermenter
4% concrete egg

TIME ON SKINS 8-11 days

MATURATION

76% foudre, puncheon and barriques
(French oak, 6% new, 94% 1-6 yo)
24% stainless steel tank
4 months (all vessels)

BOTTLED October 2021

TA 5.8g/L PH 3.27

MALIC ACID 2.02g/L No MLF conducted

RESIDUAL SUGAR 1.42g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING 5 years