

2024 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

Complex, exotic and pungent perfume with Yuzu, preserved lemon and mango skin with a floral/herbal lift including milk thistle, earl grey tea and bouquet garni.

PALATE

Soft and light on the palate, yet beautifully structured. While the acidity is low, the palate remains fresh, with a vibrant tanginess from skin contact, finishing with subtle notes of tonic water, fresh mango skin, and a delicate touch of green tea.

WINEMAKER COMMENTS

Refined winemaking techniques have enhanced the exciting complexities inherent in the powerful, aromatic, and structured fruit of Sauvignon Blanc, beautifully complemented by the tempering delicacy of our finest Semillon parcels. A small portion of Sauvignon Blanc fermented entirely on skins broadens and adds structure to the palate, while fermentation in French oak contributes additional texture. A significant proportion of wild fermentation brings greater expression of our vineyard's true character, imparting a savoury depth and a more solid core to the wine.

VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

Harvest began in mid-January with Wilyabrup Chardonnay, displaying great balance and flavour. Sauvignon Blanc followed, with slightly lower yields but ripe fruit flavours. The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations.

VARIETIES

77% Sauvignon Blanc, 24% Semillon

HARVESTED

29 January – 14 February 2024

PRESSING

Air bag pressed
Full skins component basket pressed

JUICE TURBIDITY

20-500 NTU
(Semillon typically lower, Sauvignon Blanc higher)

FERMENTATION

95% Direct pressed and juice racked to stainless steel tank, barriques and puncheon, 5% fermented on full skins in static and open fermenters.
73% Inoculated with specialised organic yeast,
27% Wild fermented.

FERMENTATION VESSEL

72% Stainless steel tank
11% Barriques
7% French oak puncheon
5% Static/Open fermenter
5% Oak foudre

MATURATION

72% Stainless steel tank
12% French oak puncheon
11% French oak barrique
5% Oak foudre
(French oak, 100% old)
5 months

BOTTLED July 2024

TA 6.0g/L PH 3.22

MALIC ACID 1.56g/L (partial MLF)

RESIDUAL SUGAR 0.87g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, to 5 years