

# 2013 CLASSIC DRY WHITE

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A classic Margaret River blend of Semillon and Sauvignon Blanc. It has citrus and passionfruit aromas and a zesty, textured palate of pure and pristine fruit. It is vibrant, fresh and crisp.

## TASTING NOTES

**APPEARANCE** Pale straw with a vibrant green tinge.

**NOSE** Subtle and elegant with a sea-breezy freshness, displays key notes of lemon pith, flower stem and hints of oregano and mint.

**PALATE** Crisp and alive with refreshing citrus and gooseberry. The wine has a touch of natural fruit sweetness at the centre, but completes with a distinct, polished dry finish.

## WINEMAKER COMMENTS

Semillon's citrus and floral notes are complemented by the tropical passionfruit aromatics of Sauvignon Blanc. These varieties are picked at reasonably low Baume, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. The Semillon and Sauvignon Blanc juices are then fermented under cool conditions using specially selected yeasts to ensure the varietal characters are accentuated. This wine was fermented without the use of oak for pure fruit expression.

## VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

**VARIETIES** 50% Semillon, 38% Sauvignon Blanc, 12% Chardonnay

**HARVESTED** Feb/Mar 2013

**OAK** Unwooded

**TA** 6.9g/L **PH** 3.18

**RESIDUAL SUGAR** 1.6g/L

**ALCOHOL** 12.5%

**BOTTLED** Jun-13

**CELLARING** Best enjoyed in its youth