

2015 CLASSIC DRY WHITE



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 Bright pale straw.

NOSE Pure, bright and fragrant lemon and lime confectionery with hints of fresh coriander and a touch of fresh green chilli aroma.

PALATE A very fine, refreshing palate with soft juicy fruit body and a crisp, polished acidity. Flavours of pineapple, lime, lemon jelly and coriander with fresh, vibrant fruit-filled 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

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 62% Semillon, 35% Sauvignon Blanc, 3% Chardonnay

HARVESTED February 2015

OAK Unwooded

TA 6.7 g/L **PH** 3.21

RESIDUAL SUGAR 2.46 g/L

ALCOHOL 12.0%

BOTTLED July 2015

CELLARING Best enjoyed upon release.