

2016 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 Brilliant straw green.

NOSE A fragrant, bright perfume expressing pineapple, mandarin and lemon scented gum with a hint of freshly cut parsley bringing a subtle herbal element.

PALATE A refreshing palate with a clean, crisp opening and mid palate leading to a succulent, mouth-watering finish. Delivers a generous volume of citrus, rockmelon and guava flavours balanced by a driving natural acidity that sustains the fruit weight effortlessly. A rewarding drink-alone or capable of matching light to medium richness cuisine.

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 conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

VARIETIES 62% Semillon, 38% Sauvignon Blanc

HARVESTED February - March 2016

OAK Unwooded

TA 7.2 g/L **PH** 3.19

RESIDUAL SUGAR 3.2 g/L

ALCOHOL 12.5%

BOTTLED May 2016

CELLARING Best upon release