

2017 SAUVIGNON BLANC SEMILLON



The more sophisticated interpretation of this popular Margaret River blend. Made from a selection of our most intense parcels of Sauvignon Blanc and Semillon fruit, using intricate winemaking techniques to develop a powerful, textural wine with brooding savoury undertones.

TASTING NOTES

APPEARANCE Pale straw.

NOSE The pungent perfume opens with a note of Lantana Bush and evolves to reveal hints of tropical Thailand with subtle lemongrass, paw paw, lychee and chilli. The Sauvignon Blanc fruit provides the underlying tone of blackcurrant, while yeast complexities conjure notes of bread crust and baked savoury pie.

PALATE A softer palate than the pungent perfume would suggest. Plush and juicy with a long full texture, revealing a light and tangy Tahitian lime and yoghurt finish.

WINEMAKER COMMENTS

Refined winemaking techniques have better developed the exciting complexities built into the powerful, aromatic and structured fruit of Sauvignon Blanc, which is complimented by the tempering delicacy of our best parcels of Semillon. The small portion of Sauvignon Blanc fermented entirely on skins has helped to broaden the palate, while the use of new French Oak has brought spice to the aroma and tannin texture to the palate. A greater step toward wild fermentation this year has resulted in a better expression of our true vineyard character, giving the wine a more savoury and solid core.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 75% Sauvignon Blanc, 25% Semillon

HARVESTED Mid-March 2017

PRESSING Air bag pressed with full skins components basket pressed.

JUICE TURBIDITY

Pressed juice pre-fermentation was light to medium cloudy (Semillon 50-150 NTU & Sauvignon Blanc 150-250 NTU).

FERMENTATION

69% wild fermented, 31% inoculated with specialised yeast.

5% Sauvignon Blanc fermented on full skins in Oak Vat and in Static Fermenter.

95% direct pressed and juice racked to Barrel and Stainless Steel Tank.

FERMENTATION VESSEL

Mixture of French Oak Barrique, Open Fermenter, French Oak Vat and Stainless Steel Tank.

MATURATION

25% French Oak Barrique (80% new, 20% 1-5 year old)

75% Stainless Steel Tank

10 weeks in French Oak and Tank before blending.

FINING None

BOTTLED July 2017

TA 6.1g/L **PH** 3.2

RESIDUAL SUGAR 1.63g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2022