

2020 FILIUS SAUVIGNON BLANC SEMILLON



A sophisticated, pure and expressive interpretation of this popular Margaret River blend with enticing minerality and savoury undertones.

TASTING NOTES

APPEARANCE Pale straw with a green tinge.

NOSE An enticing, exotic perfume of preserved lemon, rosemary, olives, star anise, green twigs and a hint of lavender.

PALATE This fresh style shows a lovely full body and moreish fruit weight with hints of ripe lemon and green olive flesh. The crisp, dry finish lingers with notes of passion fruit pip and fennel.

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 and bring structure to the palate, while the use of French Oak and yeast lees has added texture. The use of wild fermentation results in better expression of our true vineyard character, giving the wine a more savoury and solid base. The wine is aged in oak and tank for 8 months before blending.

VINTAGE DESCRIPTION

2020 was a stunning vintage featuring low yields with fantastic quality; characteristics that will define this vintage as 'rare and fine'. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Conditions were ideal early on with minimal bird pressure due to timely arrival of Marri Blossom and no disease pressure. Bird pressure increased following a rainfall event late February, resulting in the reds being netted. Conditions also cooled slightly, extending the red vintage, delivering ideal tannin ripening and fruit flavour preservation.

VARIETIES

81% Sauvignon Blanc, 19% Semillon

HARVESTED

February 2020

PRESSING

Air bag pressed

Full skins component basket pressed

JUICE TURBIDITY

Full skins fermentation and light cloudy juice fermentation

FERMENTATION

73% wild fermented, 27% inoculated with specialised organic yeast

FERMENTATION VESSEL

90% direct pressed and juice racked to Stainless Steel tank (78%) and

French Oak Foudre (12%),

10% fermented on full skins in Static Fermenter

TIME ON SKINS

13 days

MATURATION

78% Stainless Steel tank

12% 1 year old French Oak Foudre

10% 1 - 8 year old French Oak

Puncheon

8 months

BOTTLED November 2020

TA 5.8g/L **PH** 3.29

MALIC ACID 1.68g/L (French Oak portion 50% complete)

RESIDUAL SUGAR 1.24g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 3 - 5 years