



Margaret River Western Australia



2002 Semillon Sauvignon Blanc

Alc/vol: 13.5%

pH: 3.39

TA: 6.1gm/L

Residual Sugar: Dry

Winemaking:

The Semillon grapes were picked in two parcels to ensure citrus and grassy notes, whilst the Sauvignon Blanc was picked at an optimum ripeness to impart a combination of tropical and gooseberry flavours. Vinification proceeded in two batches for each variety, with partial barrel fermentation of the Sauvignon Blanc component. Excellent varietal and regional Margaret River characters feature with this wine. The blend is 60:40% Semillon Sauvignon Blanc.

Tasting Notes:

This vibrant Semillon Sauvignon Blanc displays gooseberry, lime and pear aromas along with passion fruit, honey melon and vanilla. The palate features a long grapefruit finish, with complexity enhanced by partial barrel fermentation. This wine may be enjoyed now or cellared for up to 3 years.

Food:

Enjoy with white meats, warm salads, and BBQ seafood.

Awards:

Silver Medal

2002 Australian Small Winemakers Show, Qld

Bronze Medal

2002 Margaret River Wine Show, WA

87/100 / 4 Cups

2004 James Halliday's Australian Wine Companion

86/100

Ray Jordan's Guide to Wine 2003/04