



Margaret River Western Australia

2003 Semillon Sauvignon Blanc

Alc/vol: 13%

pH: 3.36

TA: 6mg/L

Residual Sugar: Dry

Winemaking:

The 2003 vintage produced good ripening conditions, which are reflected in the fruit quality. The Semillon grapes were picked in two parcels to ensure a balance between grassy and fruit characters, whilst the Sauvignon Blanc was picked at an optimal ripeness to impart a combination of tropical and gooseberry flavours. Vinification proceeded in two batches for each variety with partial barrel fermentation. Excellent varietal and spicy regional Margaret River characters feature in this wine. The blend is 60% Semillon to 40% Sauvignon Blanc.

Tasting Note:

This vibrant wine shows gooseberry, lime and pear aromas along with passion fruit, honey melon and vanilla. There is a long grapefruit palate and finish. Wine complexity is enhanced by the partial barrel fermentation.

Food:

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

Awards and Reviews:

★★★★☆

2004 Winestate Magazine

84/100

2003/04 Ray Jordan's Guide to Wine

"A crisp fruit style showing the best of this distinctive blend. The combination work's well, with tropical fruits and herbaciousness in nice harmony. a pleasant current drinking wine."

Bronze Medal

2003 Perth Royal Wine Show

Bronze Medal

2003 Royal Adelaide Wine Show

Bill Thompson - Sunday Times Oct 26th 2003 Food and Wine

"This is a good wine that offers loads of flavour, a zippy personality and attractive texture.

Ripe lime and pear with honeyed notes provide an enticing aroma and the palate doesn't disappoint, with intense grapefruit flavours. Enjoy it with oysters or as an aperitif."

