



Margaret River Western Australia

2004 Semillon Sauvignon Blanc

Alc/vol: 13%

pH: 3.3

TA: 6.65 mg/L

Residual Sugar: Dry

Winemaking:

The 2004 vintage enjoyed a perfect flowering and fruit set with ideal ripening conditions resulting in great 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:

Gold Medal

2004 Rutherglen Wine Show

★★★★

2005 Winestate Magazine

Bronze Medal

2004 Royal Hobart Wine Show

