



Margaret River Western Australia

2005 Semillon Sauvignon Blanc

Alc/vol: 13% **pH:** 3.22 **TA:** 7.1 gm/L

Residual Sugar: Dry

Winemaking:

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:

Silver Medal	2005 NSW Cool Climate Wine Show
89/100 / 4 Cups	James Halliday's 2007 Australian Wine Companion
88/100	Ray Jordan's Guide to Wine 2005/06
Scoop Magazine (Spring 2005)	
'Pick of the Region' – Margaret River South	
Bronze Medal	2005 Rutherglen Wine Show
Bronze Medal	2005 Margaret River Wine Show

