



Margaret River Western Australia

2006 Semillon Sauvignon Blanc

Alc/vol: 12.8%

pH: 3.3

TA: 6.7 gm/L

Residual Sugar: Dry

Winemaking:

The Semillon fruit was picked in two parcels to ensure a balance of herbal and fruit characters, whilst the Sauvignon Blanc component 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 regional Margaret River characters feature in this wine. The blend is 55% Semillon to 45% Sauvignon Blanc.

Tasting Note:

This classic Margaret River style exhibits zesty lime, passionfruit, guava and nectarine, with vanilla and honeydew highlights through the palate.

Food:

Enjoy with white meats, warm salads and bbq seafood.

Awards:

★★★★☆

2007 Winestate Magazine

90/100 / 41/2 Cups

James Halliday's 2008 Australian Wine Companion

"There is the barest whiff of sweatiness from the sauvignon blanc; then a remarkably intense, almost fierce, palate with grass, lemon rind and apple flavours. Where to next I wonder?

Drink To: 2009".

Best Value Wine

Ray Jordan, West Magazine & Today Tonight, 2006

"A relative newcomer to Margaret River and maybe only a few years away from the A-list. Doing some nice things and this zesty, lively classic blend is a beauty. Drink now with seafood."

Bronze Medal 2006 Perth Royal Wine Show

Bronze Medal 2006 Hobart Royal Wine Show

Bronze Medal 2006 Murrumbateman Cool Climate Show

Bronze Medal 2006 Bathurst Cool Climate Show

Bronze Medal 2006 Australian Small Winemakers Show

