



SEMILLON SAUVIGNON BLANC 2009

BLEND—Semillon 65%, Sauvignon Blanc 35%

TASTING NOTES—Pale straw in colour. The aroma is bright and fresh with flavours of citrus, lime and honeydew melon. There is also some freshly cut grass aromas, guava and orange blossom. The palate is delicate and refined. Clean melon and citrus fruit flavours. Quite dry with a gentle and well balanced acidity. A very natural palate with great purity.

WINEMAKING NOTES—Strong spring growth followed by a mild and dry ripening period resulted in good (high) natural acidity and strong varietal character. Semillon in particular was a stand out performer of the 2009 vintage. All the fruit was picked in the cool of the night thereby preserving freshness. A portion (25%) of the Sauvignon Blanc is left to soak on skins at cool temperatures to further extract varietal character, while the remaining Semillon and Sauvignon Blanc are pressing immediately to tank. Fermentation is in Stainless Steel tanks using select yeast strains. Very simple winemaking ensues thereafter to ensure that as much elegance and fruit are retained. Bottled in July 2009.

WINEMAKING DATA

Sugar level at picking: 11.2 to 13.2 Baume
Wine Titratable Acidity: 6.5g/l
Alcohol: 13.0 %

Wine pH: 3.15
Residual Sugar: 0.92
Winemaker Will Shields

ACCOLADES

GOLD International Wine Challenge 2010

"A TROPICAL STUNNER. Medium intensity wit a ripe grapefruit nose. Long and lingering on the palate with firm grapefruit, lemon and pear nectar. Long and absolutely delicious."

Bronze Perth Royal Wine Show 2009

Bronze Wine Show of Western Australia 2009

Bronze Decanter World Wine Awards 2010

92/100 Ray Jordans 2010 Wine Guide

"Love the vibrant crunchy mouth feel in this excellent blended white. The lemon zip of the Semillon threads in with the herbaceous tropical notes of the sauvignon blanc. Has a fine lip-smacking acidity that keeps that tightly wound palate to a long finish. A beauty. Cellar 4 years."

90/100 James Halliday Wine Companion 2011 [4.5 glass rating]

The bouquet is still developing, the tightly focused and long palate with lemon/lemongrass and mineral flavours running through to the crisp finish. Screwcap. 13% alc. Drink 2011

90/100 Jeremy Oliver Australian Wine Annual 2011

"Generous and stylish, with genuine quality, balance and regionality. Its pristine fresh and slightly pungent aromas of passionfruit, lychees and gooseberries reveal grassy nuances and a lift of tropical fruit. Juicy and generous, it's round a flavoursome, with an underlying chalkiness that aids its shape and direction. It finishes fresh and fruity, with a persistent core of flavour, a vegetal aspect and lively acidity. Cellar 2010—2011+."

