



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2012



94 points—Tyson Stelzer

Wine Taste Weekly 15/02/2013

“Cliff Royle is tweaking the finer nuances of his wines with each passing season, and took the opportunity in the pristine season of 2012 to play with different yeasts, more solids in the ferment and oak fermentation of just ten percent of the semillon component, in order to improve the textural complexity of this blend. The result is quite magnificent, with sauvignon blanc (almost three-quarters of the total) leading the charge with its lively Gardenia fragrance and its green pepper and granny smith apple crunch. The palate is beautifully honed, with passionfruit and crunchy citrus over a fine, textural backbone and lively acid drive. It’s very long, impeccably controlled and sensational value ...”

94 points—Tyson Stelzer

Wine Business Monthly [April 2013]

93 points—Ray Jordan

West Weekend Magazine 9-10/02/13

“One of the best examples of this slightly newer style, with just a small amount of oak adding to the palate weight. Slots neatly into the Margaret River vein of a sav blanc-dominant wine, with an interesting mix of stone fruit and hint of lemon. Restrained and fine palate”.

92 points—James Halliday

Wine Companion Magazine April-May 2013

“Light straw-green; despite its neatly-controlled, lowish alcohol, the blend is at the centre of Margaret River style, made with just a touch of oak from barrel fermentation of 10% of the Semillon, the flavours taking in some herbal nuances, but focusing on citrus and gentle tropical fruits”.

18.2 points—John Jens

Western Suburbs Weekly [Wine of the Week] 11/12/12

...”This is not only the finest SBS released under this label, it is so classically styled and delicious that it will prove to be one of the Margaret River semillon sauvignon blanc blends of the year”.