



2010 Semillon Sauvignon Blanc



Grape variety

55% Semillon, 45% Sauvignon Blanc

Winemaking notes

The 2010 Semillon Sauvignon Blanc reflects the wonderful growing conditions that the 2010 season presented for white varieties. The fruit was sourced from the Karridale and Willyabrup sub regions. Blending of these sub regions has resulted in a complex wine with fresh fruit flavours. The wine was stainless steel fermented with a mix of cultured yeast. A small portion of barrel ferment was blended to give added complexity.

Alcohol content

12.8%

Tasting notes

Pale straw colour with a green hue. Lemon blossom, stone fruit and herbs are the dominant fruit flavours in this years wine. The palate is enhanced with a touch of spicy barrel ferment. Fine, long and crisp it also shows citrus, nectarine and gooseberry flavours. Extended lees contact has given the wine some added texture and a long finish. Fine fruit flavours and fresh acidity are the hallmark of this vintage.

Cellaring

Drink now or cellar short term. Great with shellfish in the coming warmer months.