



Flametreewine
MARGARET RIVER

EMBERS SAUVIGNON BLANC 2015

2015 Vintage

The 2015 season was a warm one. Hot days followed by unseasonal warm nights and low yields meant picking times had to be planned with care. The 2015 whites are some of the most structured and aromatic wines we've seen in the past 4 vintages.

Vineyards

This is our second release of a 100% Sauvignon Blanc under the Embers label. We've blended fruit from three sub regions, Wilyabrup, Wallcliffe and Karridale.

Winemaking

Embers Sauvignon Blanc is predominantly tank fermented in separate batches, blended and then held on yeast lees for a few months in order to add greater texture to the mid palate. The Embers Sauvignon Blanc gets a small amount of barrel ferment in French oak, however the wine is a direct expression of Sauvignon Blanc fruit from the 2015 vintage. The three Margaret River sub regions all add something different in flavour and structure..

Tasting Notes

Embers wines are made ready to drink on any occasion and are perfect for sharing with friends and family. They deliver classic regional and varietal distinctiveness while offering tremendous quality at a very affordable price. The nose shows lifted lemon grass, white fleshed stone fruits, lime and bell peppers. Herbal notes, stone fruits and citrus provide a burst of flavour on the palate with hints of guava, grapefruit and snap pea. Crisp, crunchy and fresh fruit persists with great length and balance. This is a great summer wine that should be enjoyed as an aperitif or with seafood of your choice. .

Technical Specifications

Blend	100% Margaret River Sauvignon Blanc
Alcohol	13%
Acidity	6.5 g/L
pH	3.19

