



Flametree
MARGARET RIVER

SAUVIGNON BLANC SEMILLON 2016

2016 Vintage

The 2016 season was generally pretty hot with unseasonal rain in January. The warm days were followed by mild night-time temperatures. Yields were back to the long term average compared to the previous couple of vintages, 8-10 tonnes per hectare. The 2016 parcels show strong varietal fruit flavour, nice structure and good balance.

Vineyards

We've blended fruit from two sub-regions; Karridale and Wallcliffe. The Sauvignon Blanc and Semillon components of this year's wine come from the Chalice Bridge, Chapman Grove, Rockfield and Hamelin Bay vineyards in Karridale, and the Redgate vineyard in Wallcliffe. All five vineyards have a history of producing wonderful Sauvignon Blanc Semillon blends. These vineyards are located in the cooler southern part of Margaret River, long since considered the best area for these fine aromatic white blends..

Winemaking

Individual harvests were crushed, chilled and pressed into tank for a 3-4 day settling. All batches were then racked and warmed before either going into barrel to undergo wild ferment or inoculated using selected yeast stains VL3 and QA23. In 2016 a significant portion of juice was barrel fermented with grape solids (40%), 10% of the barrels were new the remainder being older oak. The 2016 wine also had a small portion of whole berry fruit ferment Sauvignon Blanc to add further texture and complexity to the final blend, something we started doing more of in 2015.

Tasting Notes

The nose shows fragrant lychee, lime, lemon grass and stone fruits. The Lychee notes and white nectarine provide a burst of flavour on the palate complemented with hints of fresh cut herbs. As discussed in the winemaking we added grape solids to some ferments and then transferred a portion of this juice into old and new French oak. This has given the wine some added minerality and savoury complexity. Extended lees contact in barrel and tank has added texture to the palate. A nice cross section of fruit flavours, fresh acidity and hints of savoury complexity are the hallmarks of the 2016 SBS.

Technical Specifications

Blend	75% Sauvignon Blanc, 25% Semillon
Alcohol	12.8%
Acidity	6.7 g/L
pH	3.25

