



Flametree
MARGARET RIVER

SAUVIGNON BLANC SEMILLON 2018

2018 Vintage

2018 was another idyllic vintage in Margaret River. The season began with a nice even budburst after average winter rainfall. A mild spring followed ensuring good flowering and fruit set. A moderate start to summer, with no heat extremes, set up the harvest well with white varieties displaying flavour intensity and bright acidity. There was an abundance of Marri blossom which meant bird pressure was practically non-existent whilst the whites were harvested. In summary 2018 will be remembered as an outstanding, if not great, Margaret River vintage!

Vineyards

For the 2018 Sauvignon Blanc Semillon we blended fruit from two sub-regions; Karridale and Wallcliffe. These vineyards, in the cooler southern part of Margaret River, have a history of producing fine, fruit driven, aromatic Sauvignon Blanc and Semillon 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. 43% of the juice was barrel fermented wild with grape solids, 5% of the barrels were new with the remainder being older, large format oak. A small portion of whole berries were added to the ferment to give further texture and complexity to the final blend.

Tasting Notes

The nose shows fragrant lychee, lime, lemon grass and stone fruit. The lychee notes and white nectarine provide a burst of flavour on the palate. The grape solids and barrel ferments add nice savoury notes and minerality. Overall a great combination of fruit flavours, fine acidity and a textural finish are the hallmarks of the excellent 2018 Sauvignon Blanc Semillon.

Technical Specifications

Blend	75% Sauvignon Blanc, 25% Semillon
Alcohol	12.9%
Acidity	6.62 g/L
pH	3.30

