



Flametree
MARGARET RIVER

EMBERS

**MARGARET RIVER
SAUVIGNON BLANC 2014**



Embers wines are made ready to drink on any occasion. These easy going, soft, fruit-driven styles of wine are perfect for sharing with friends and family. They deliver classic regional and varietal distinctiveness while offering tremendous quality at a very affordable price.

Blend: 100% Sauvignon Blanc

This is our first release of a 100% Sauvignon Blanc under the Embers label. We've blended fruit from three sub regions, Wilyabrup, Wallcliffe and Karridale. The 2014 whites are some of the most structured and aromatic wines we've seen in the past 4 vintages.

Winemaking notes: 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 2014 vintage. The three Margaret River sub regions all add something different in flavour and structure.

Tasting notes: The nose shows lifted lemon grass, white fleshed stone fruits, lime and red 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.

Winemaker: Cliff Royle

Cellaring: Drink over the next 2 years.

Alcohol: 12.8%