



*Flametree*  
MARGARET RIVER

# EMBERS

**MARGARET RIVER  
SEMILLON SAUVIGNON BLANC 2013**

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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:** 65% Semillon, 35% Sauvignon Blanc

**Winemaking notes:** The primary difference between the Embers SSB and the Flametree SBS is obvious; the ratio of Semillon compared to Sauvignon Blanc is, 65:35 in the Embers and 30:70 in the Flametree. The secondary difference is one of style, the Embers range is made in a riper, more fruit driven style than the finer and more structured Flametree Sauvignon Blanc Semillon. Embers Semillon Sauvignon Blanc is tank fermented and held on yeast lees for greater texture. With no oak treatment it is purely a direct expression of the fruit from the given vintage and Margaret River sub regions.

**Tasting notes:** Refreshing stone fruits and melon provide a burst of flavour on the palate, with hints of passionfruit, grapefruit and green peas. Crisp, crunchy 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 now or cellar for 2-3 years.

**Alcohol:** 12.6%