



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2015



Grape Variety / Region

80% Sauvignon Blanc, 20% Semillon, Margaret River

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 being inoculated using selected yeast stains VL3 and QA23. For the 2015 vintage, a significant portion of juice was barrel fermented (40%) and 10% of these barrels were new. We also played around with a few different yeast strains and some higher solids levels in the ferments again this year; we're always looking for some improved texture and complexity in these wines. The 2015 had a small portion of whole berry fruit ferment to add further texture and complexity to the final blend

Tasting notes – The nose shows fragrant lime, lemon grass and stone fruits. Grapefruit and white nectarine provide a burst of flavour on the palate with hints of fresh cut herbs. We added some grape solids to the ferment and transferred a portion of the juice into old and new French oak, this has given the wine some funky complexity. Extended lees contact in barrel and tank has added even more texture to the palate. Ripe fruit flavours, fresh acidity and hints of savoury complexity are the hallmarks of the 2015 SBS. Enjoy with fresh cheeses, Summer salads and seafood.

Analysis Alc: 12.8 v/v pH: 3.25 Acidity: 6.5g/l

Winemaker Cliff Royle