



*Flametree*  
MARGARET RIVER

## FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2011

Grape Variety / Region: Margaret River, 70% Sauvignon Blanc, 30% Semillon

Growing Season – Cooler growing conditions in 2011 has resulted in finer wines with greater aromatics than the 2010 versions. The 2010 season was warmer during December/January and therefore better suited for growing Semillon but not Sauvignon Blanc. Yields were moderate with crops around the 8-10 tonnes/hectare. We hedged twice and made a light leaf pluck pass on the morning sun side of the Semillon.

Vineyards – The Sauvignon Blanc component of the 2011 SBS comes from the Hamelin Bay vineyard in Karridale and the Ellen's Ridge vineyard in Wallcliffe, both vineyards have a long history of producing wonderful Sauvignon Blanc. The Semillon components come from the Ellen's Ridge and Minot vineyards in Wallcliffe and the Wilyabrup Estate vineyard in Wilyabrup. All vineyards are planted in an east west orientation facing ENE. As with the majority of the best vineyards in Margaret River we select vineyards on a mixture of pea gravel and red loam.

The Fruit – The fruit for the 2011 Sauvignon Blanc Semillon came from three different sub regions within Margaret River, Karridale, Wallcliffe and Wilyabrup. With the 2011 blend being Sauvignon Blanc dominant (70%) the Karridale and Wallcliffe parcels play a huge role in this wine. The southern vineyards produce finer wines with greater purity and aromatic lift. The more northern Semillon vineyards provide greater texture, length and fruit weight.

Winemaking – These aromatic white varieties are really made in vineyard, winemaking is minimal, more like caretaking. All batches were harvested in the cool of the night and transported to the winery as quickly as possible. The individual batches were chilled and pressed before a 3-4 day settling. All batches were inoculated in tank using clean juices and selected yeast stains. 8% of the Semillon gets transferred into Bordeaux coopered oak for extra complexity in the overall blend.

Tasting notes – Lifted citrus and stone fruits dominate the nose at this stage. The colour is pale straw with a green hue. Lemon blossom, stone fruit and herbs are the dominant fruit flavours in this year's wine. The palate is enhanced with a touch of spicy barrel ferment. Fine, long and crisp the palate also shows citrus, nectarine and gooseberry flavours. Extended lees contact has given the wine some added texture and a long finish. Fine fruit flavours and fresh acidity are a hallmark of the 2011 vintage.

Analysis: Alc: 12.5% v/v, pH: 3.22, Acidity: 6.7g/l Winemaker: Cliff Royle

