



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2012



Grape Variety / Region

Margaret River, 62% Sauvignon Blanc, 38% Semillon

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. 10% of the Semillon gets transferred into Bordeaux coopered oak for extra complexity in the overall blend. We played around with a few different yeast and even some solids in the ferments this year, we're always looking for some improved texture and complexity in these wines.

Tasting notes

Lifted citrus, kiwi fruit and stone fruits dominate the nose at this stage. The colour is pale straw with a green hue. Lemon blossom, stone fruit, passionfruit and citrus 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 give the wine lovely focus, these are hallmarks of the 2012 SBS.

Alc: 12.5% v/v

Winemaker: Cliff Royle