



## FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2013

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### Grape Variety / Region

Margaret River, 70% Sauvignon Blanc, 30% Semillon

**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 inoculated using selected yeast stains VL3 and QA23. 10% of the Semillon was transferred into Bordeaux coopered oak for extra complexity in the overall blend. We played around with a few different yeast strains and some higher solid levels 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. This year a high level of grape solids and barrel / stainless fermentation has given the wine further complexity. 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 great focus; these are hallmarks of the 2013 SBS.

**Alc:** 12.8%

**Winemaker:** Cliff Royle