



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2014



Grape Variety / Region

64% Sauvignon Blanc, 36% Semillon

100% 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. 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 solids levels in the ferments again this year; we're always looking for some improved texture and complexity in these wines. The 2014 blend had a small portion of whole bunch fruit ferment, this also adds to the texture and complexity of the wines.

Tasting notes – The nose shows lemon grass, white fleshed stone fruit, lime and some red bell pepper. Herbal notes, stone fruits and citrus provide a burst of flavour on the palate with hints grapefruit and fresh 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. Fine fruit flavours, fresh acidity and great focus are the hallmark of the 2014 SBS. Enjoy with crunchy seafood.

Alc: 12.8%

Winemaker: Cliff Royle