



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER SAUVIGNON BLANC SEMILLON 2016



Grape Variety / Region

75% Sauvignon Blanc, 25% 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 inoculated using selected yeast stains VL3 and QA23. In 2016 a significant portion of juice was barrel fermented with grape solids (40%), 10% of the barrels were new the remainder being older oak. We also played around with a few different yeast strains and some higher solids levels in the ferments, we're always looking for some improved texture and complexity in these wines. The 2016 wine also had a small portion of whole berry fruit ferment Sauvignon Blanc to add further texture and complexity to the final blend, something we started doing more of in 2015.

Tasting note – The nose shows fragrant lychee, lime, lemon grass and stone fruits. The Lychee notes and white nectarine provide a burst of flavour on the palate complemented with hints of fresh cut herbs. As discussed in the winemaking we added grape solids to some ferments and then transferred a portion of this juice into old and new French oak. This has given the wine some added minerality and savoury complexity. Extended lees contact in barrel and tank has added texture to the palate. A nice cross section of fruit flavours, fresh acidity and hints of savoury complexity are the hallmarks of the 2016 SBS. Enjoy with fresh cheeses, summer salads and seafood.

Analysis Alc: 12.5% v/v pH: 3.26 Acidity: 6.6g/l

Winemaker Cliff Royle