

2009 Margaret River Sauvignon Blanc Semillon



Wine Summary: Ideal growing conditions have helped to produce a

wonderful 2009 Sauvignon Blanc Semillon. Fresh lemon blossom and citrus dominate the nose and palate. Lovely texture and fresh acidity are also hall-marks of this years wine. The SBS wine style is now very much synonymous with the Margaret River region.

Grape Variety: 60% Sauvignon Blanc, 40% Semillon

Vintage: 2009

Maturation: Tank fermented, 7% barrel ferment.

Colour: Pale Straw with youthful green hue

Bouquet: Lifted lemon grass and lemon blossom, passionfruit

and kiwi fruits. Touch of spicy barrel ferment and dried

herbs.

Palate: Fine, long and crisp palate showing citrus, stone fruit

and gooseberry fruit flavours. Lees contact has given

the wine added texture and a long finish.

Cellaring: Drink now or cellar short term.

Alcohol: 12.5%

AWARDS & REVIEWS

Winestate Magazine Special Edition New Release Tasting 3.5 Stars

There's some real power sitting within this outstanding blended white from this super year. The sav blanc has heaps of grunt with teh semillon providing some beautiful lifted aromatics. The palate is still obviously tight but it shows tremendous depth of fruit. Controlled and precise as the style should be. West Australian Newspaper review by Ray Jordan 94/100