SAUVIGNON BLANC SEMILLON 2023

VARIETY	74% Sauvignon Blanc, 26% Semillon
ALC/VOL	12.5%
рН	3.23
TA	7.5 g/L
VINEYARD	Sauvignon Blanc - 4 blocks, Semillon - NB U10
SOIL	Gravelly loam soils with varied aspects
ORGANIC	Certified organic

OAK 10% of Semillon, new French oak CELLARING Made for immediate enjoyment COLOUR Pale straw green NOSE Zesty lime, delicate passionfruit, subtle florals, lemon pith PALATE Crisp, tightly wound, touch of salinity, long savoury finish FOOD MATCH Light fish dishes or lemon risotto

4 to 20 March 2023

VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

METHOD

HARVESTED

Fruit was destemmed and pressed to tank immediately upon arrival to the winery then settled to clarify the juice. Batches were racked then inoculated for alcoholic fermentation which lasted 10-14 days. A portion of Semillon was fermented with new French oak to add a structural element to the palate, after which the parcels were blended and bottled in June 2023.

"Our take on a Margaret River classic – textured, savoury and refreshing for laidback drinking all year round."

TIM SHAND, CHIEF WINEMAKER

