



SEA URCHIN SEMILLON-SAUV. BLANC

vintage

A long winter and cool summer allowed gentle ripening of white grape varieties. This produced excellent conditions for the slow ripening of perfectly balanced Semillon and Sauvignon Blanc. The fruit showed an ideal sugar to tartaric and malic acid ratio which expressed a fuller spectrum of fruit flavours.

winemaking

Semillon and Sauvignon Blanc was harvested and pressed in the cool of night to retain freshness and to keep each parcel sound for settling and fermentation. Inoculation was performed in stainless steel tank by a selected yeast strain while keeping each variety separate until blending. Post fermentation each tank was left for up to one month on yeast lees to add complexity and weight to the palate.

tasting comments

A bright crisp and delicately textured wine. Pale straw with a green tint. Classic Semillon characters of fresh straw and lemon meld seamlessly with the passion-fruit, lychee and guava of Sauvignon Blanc. The resultant wine is in the true classic Margaret River style - crisp, mouth-watering and refreshing. lychee and guava of Sauvignon Blanc. The resultant wine is in the true classic Margaret River style - crisp, mouth-watering and refreshing. Alcohol 13.0%