

Semillon Sauvignon Blanc 2007



Colour: Pale lemon yellow, brilliant clarity.

Aroma: This is an aromatic wine and the nose is displaying herbal, citrus notes. A touch of capsicum and grassy characters are also evident

Palate: The palate has a refreshing acidity and a zingy texture. Good tropical fruit characters combine with citrus and offer great intensity. A well-balanced style with a long, clean and refreshing finish.

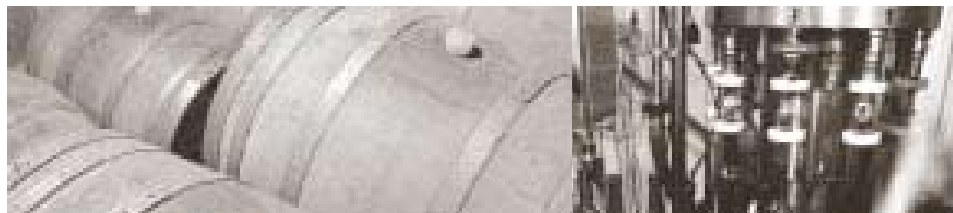
Cellaring: A style to enjoy in its youthful exuberance, but will cellar to 2 years.

Vintage Descriptions

The 2007 vintage was hot and dry, outstanding fruit was seen from throughout the region. Due to favourable weather conditions throughout the growing season, disease was controlled.

Winemaking Information

Multiple parcels of Semillon and Sauvignon Blanc were selected from Great Southern, Blackwood Valley and Pemberton vineyards. The fruit was crushed with minimal sulphur, and chilled prior to pressing. Free run and pressings juice portions were kept separate, with the pressings fined to remove phenolic compounds. After cold settling for 48hrs the juices were racked and filtered, before inoculation with a specific yeast strain for this style. The juice was fermented at a steady rate over an 18-day period, with temperature closely monitored. At the conclusion of fermentation the wines were racked and a final blend determined. The wine was given a light skim milk fining and filtered prior to bottling.



Fruit Source: Great Southern (40%) and Pemberton (26%)
Geopraphe (20%) Pemberton (14%)

Blend: 60% Semillon and 40% Sauvignon Blanc

Fruit Maturity: A range of fruit ripeness was utilised from
11.2Be' to 13.0Be'

Wine Specifications:	pH:	3.17	TSO2:	127.1mgL ⁻¹
	T.A.:	6.9gL ⁻¹	Alcohol:	12.3% v/v
	FSO2:	25.0mgL ⁻¹	Residual Sugar:	1.6 gL ⁻¹

