



SEMILLON SAUVIGNON BLANC 2010

BLEND—Semillon 53%, Sauvignon Blanc 47%

TASTING NOTES—The aroma shows a nice blend of Semillon characteristics, lemongrass, citrus, cut grass and the more pungent Sauvignon Blanc aromas such as gooseberry, rockmelon and fresh peas. The palate is appealing in its softness of acid without being broad. It has that classic Sauvignon gooseberry sweetness of tropical fruits with an edge of tomato vegetal. Overall, a wine of great balance and poise.

WINEMAKING NOTES

Warm days and warm nights at the end of February and the beginning of March prompted a rapid acceleration of sugar levels in the white varieties. Acid levels remained high as well suggesting a concentration effect from the warm weather rather than typical physiological ripening. There was a net benefit for the wine with no additions of Tartaric acid required in the winemaking and importantly a high level of aromatics and fruit power. Harvesting was undertaken in the pre-dawn cool to minimise oxidation and flavour loss, followed by gentle pressing of chilled grapes. The resulting juice was fermented using selected aromatic yeasts. The winemaking thereafter was fairly simple, with no oak used and an emphasis on retaining and highlighting the purity and expression of the vineyard.

WINEMAKING DATA

Baume at Picking: 11.3 – 12.5

Alcohol: 12.5

Residual Sugar: 2.41

Titrateable Acidity: 6.4

pH: 3.25

Winemaker: Will Shields

ACCOLADES

TOP 100	Sydney International Wine Competition 2011
Blue Gold	Sydney International Wine Competition 2011
Silver Medal	International Wine & Spirit Competition 2010
Bronze Medal	Hong Kong International Wine & Spirit Competition
Bronze Medal	National Wine Show of Australia 2010
Bronze Medal	Margaret River Wine Show 2010
Bronze Medal	Sydney Royal Wine Show 2011
Bronze Medal	Royal Adelaide Wine Show 2011
Bronze Medal	Qantas Wine Show of WA 2011
Commended	Decanter World Wine Awards 2011

95 / 100

James Halliday, *The Australian*—November 2010

