



SEMILLON SAUVIGNON BLANC 2008

Varieties:

Semillon (74%) & Sauvignon Blanc (26%)

Region:

Murray Darling, North West Victoria, Australia.

Harvest:

Semillon - mid February; Sauvignon Blanc - early February.

Vinification:

This lovely blend contains three-quarters Semillon and one-quarter Sauvignon Blanc. Cool and gentle processing to minimise phenolic extraction was followed by a slow, cool fermentation in order to retain maximum fruit character.

Wine Specifications:

Alcohol: 11.5% **pH:** 2.97 **Acidity:** 5.9g/L

Winemaker's Comments:

Colour:

Very pale straw.

Nose:

Lifted and aromatic notes of kiwi fruit balanced with subtle herbaceous characters.

Palate:

Fresh and fruity with kiwifruit and citrus flavours and a savoury finish. Fine acidity with a soft and approachable palate.

Cellaring potential:

Enjoy now, or within two or three years. Serve chilled.

Food matches:

Shellfish, sushi, or a warm chicken salad would be delightful matches for this fresh white wine.