

# 2025 Estate Reserve Sauvignon Blanc Semillon

# **Tasting Notes**

#### Varietal Breakdown

75% Sauvignon Blanc and 25% Semillon.

### Region

Margaret River

#### Vintage

The South West of Western Australia experienced below-average rainfall leading into the growing season and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry throughout the growing season resulting in the warmest summer on record. Flowering, version, and ripening all occurred early which led to vintage commencing two weeks earlier than normal. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.

#### Winemakers Comments

This wine is crafted as a Sauvignon Blanc dominant blend style. The Semillon acts in support providing some weight, acid line, and consistency to the style. All fruit was machine harvested and transported to the winery to be destemmed before pressing. The juice is allowed to cold settle before racking to tank and only the free-run juice fractions are utilised for fermentation. Low solids and cool ferment temperatures in stainless steel, utilising a selected aromatic yeast strain, ensures the fruit characters are preserved to their utmost in the resultant wine. The wine is left on ferment lees for two months before being blended, stabilised, and filtered for bottle. A wine best drunk while fresh, bright and youthful.

## **Tasting Notes**

Colour: Pale straw

Nose: Bright lemon citrus, passionfruit and tropical fruit aromatics jump out of

the glass. Guava, blackcurrant, lychee and tropical flavours overlay subtle

grassy notes typical of this wine style.

Palate: The aromatics follow onto the palate. The flavours are fresh and bright

with balanced, soft acidity in support. There is a lovely palate weight and a freshness to this wine that keeps you wanting to come back for more.

Serve chilled, and enjoy whilst young and fresh.



Alcohol 13.2% pH 3.15 TA 6.75 g/L

This wine is vegetarian friendly

