



# *the* {SUM}

## 2012 SEMILLON SAUVIGNON BLANC

{ **Variety** 60% Semillon/ 40% Sauvignon Blanc } + { **Region** Margaret River/ Pemberton }

### *the* { SEASON NOTES }

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically 2 vintages rolled into one. For the first time in many years there were above average winter and spring rainfalls. This, combined with excellent weather over flowering allowed for even canopy development and ripening across all varieties. With fine weather and lack of extreme conditions early in vintage the whites were able to develop in sync with sugar development. An excellent red gum blossom also meant that there was little disease pressure from bird damage.

### *the* { WINEMAKING }

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550 L/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. All parcels were fined separately then blended according to taste.

### *the* { TASTING NOTE }

Light pale in colour. Aromas of fresh green pea and asparagus aromas with sprinkles of lemon sherbert. All of these flavours surround an intense herbaceous core. The palate is fresh, mouthfilling and sublimely balanced with a long, clean finish. The flavour profile for this wine allows it to be enjoyed on its own or with a wide range of light aperitif dishes. Although this wine is best consumed while young and fresh, further complexity will delveop over the next 3-5 years.

*the* { ALCOHOL }

13.2%

*the* { PH }

3.15

*the* { T/A }

7.6 g/L

*the* { RESIDUAL SUGAR }

3.8 g/L

