

2022 A COLLECTION Late Harvest Semillon Sauvignon Blanc

REGION:

Margaret River

VARIFTY:

Semillon 95%,

Sauvignon Blanc 5%

TASTING NOTES

COLOUR: Pale gold, vibrant

NOSE: Lifted apricots, honeysuckle and waxy elderflower lift

PALATE: Succulent sugar, juicy acid and luscious fruit concentration, create a

refreshing and food friendly wine.

CELLARING: Will cellar with confidence for the next 15 years, but is also approachable

and refreshing as an early release.



ALCOHOL: 9.8%

PH: 3.07

T.A: 7.45

RS:96

WINEMAKING NOTES

Sourced from our I block Semillon and Reserve block of Sauv Blanc both parcels were left on the vine until late April to dehydrate and concentrate in flavor and sugar concentration. Fermented in stainless at a cool temperature and slowly ensured we retained the varietal and stylistic characters we were after. Fermentation was halted when sugar and acid balance was optimal and resulted in a lower alcohol, high sugar and a brightness of acid through the palate. Lifted apricots, honeysuckle and waxy elderflower lift with nougat and freshness showcasing the palate balance.