

# Knee deep

## Knee Deep in Margaret River

SAUVIGNON BLANC SEMILLON  
MARGARET RIVER / 2022

### COLOUR

Brilliant pale straw with a green hue.

### NOSE

Elegant aromas of passionfruit, lime tart and floral notes.

### PALATE

Palate of ripe tropical fruits and a crisp acidity provides structure and a long finish.

### WINEMAKING

Machine harvested in the cool of night, straight to press. Juice was immediately separated from the skins and pressings. The Sauvignon Blanc and Semillon underwent fermentation separately then blended prior to bottling to create a wine that has interest and structure whilst maintaining harmony.

### VINTAGE NOTES

A wet Winter and Spring laid down great water reserves going into vintage 2022. A cool & wet Spring meant a slow start, with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The warm, dry weather that came gave us great flavour concentration across all varieties and allowed for maturation of tannin & flavour with minimal disease pressure, providing for another great vintage in Margaret River.

Sam Kim - Wine Orbit - 92 points

### QUICK NOTES

**Vintage** 2022

**Winemaker/s**

Kate Morgan

**Grape Variety**

62% Sauvignon Blanc

35% Semillon 4% Chenin Blanc

**Growing area**

Margaret River, WA

**Alc % Vol** 11% v/v

**Titrateable acidity** 7.03 g/l

**PH** 3.27

**Cellar Potential**

1 to 3 years

**Bottled**

November 2022

Vegan Friendly

