

# ALTUS/RISE

MARGARET RIVER

## WILDLIGHT

### SAUVIGNON BLANC SEMILLON

MARGARET RIVER / 2023

#### TASTING NOTES

Brilliant pale straw in colour with a lighter hue. Lifted aromas of lemongrass, grapefruit, and honeydew melon. The palate is filled with fresh limes, sweet spice, and tropical fruits, carried to a long, fresh finish by flinty acidity.

#### WINEMAKING

The berries were picked on a cool autumn morning and delivered straight to the winery to minimise oxidation. Upon arrival, the parcels of fruit were processed immediately under inert conditions. Once racked, the juice was inoculated with a proprietary yeast to maximise the expression of fruit and develop a rich, creamy texture. After fermentation, the two parcels were blended, and the wine was lightly fined, filtered, and bottled early to capture the vibrant fruit flavours.

#### FOOD PAIRING

A fabulous match for cheese boards, roast pumpkin risotto, or fish and chips at the beach.

#### VINTAGE REPORT

Vintage 2023 was an extended yet very rewarding season in the Margaret River wine region. Optimal, dry weather conditions paired with the absence of any significant climatic challenges or disease pressure set the scene for a moderate season, ideal for gentle, consistent ripening across all varieties.

#### REGION

Margaret River

#### BLEND

69% Sauvignon Blanc, 31% Semillon

#### ALCOHOL / VOLUME

12.5%

#### STANDARD DRINKS

7.4

#### WINEMAKER

Chris Credaro

#### OAK

n/a

#### MATURATION

3 months stainless steel

#### CELLAR POTENTIAL

Drink now to 5 years

