

# ALTUS/RISE

MARGARET RIVER

## WILDLIGHT

### SAUVIGNON BLANC SEMILLON

MARGARET RIVER / 2020

#### TASTING NOTES

Bright yellow with a green hue. Lifted passionfruit, pear, lemongrass and floral nuances. Bright, clean varietal fruit flavours of guava, lemon curd, honeydew melon, lingering citrus blossom with well-integrated natural acidity.

#### WINEMAKING

The SB and SEM were machine harvested in the cool of the night and pressed immediately. After clarification, the juices were fermented separately (at a temperature no warmer than 16 degrees C) in stainless steel tanks to dryness, using selected aromatic yeast strains for each variety. Each batch was left on lees in tank to build mouthfeel, and in June a final blend was made after careful consideration of the merits of each batch. The even palate line of the Semillon component supports and fleshes out the acidity and tropical notes of the Sauvignon Blanc providing a delicious and refreshing dry white wine for any occasion.

#### FOOD PAIRING

Grilled fish and coriander slaw taco.

#### VINTAGE REPORT

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower than average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri Blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum.

#### REGION

Margaret River

#### BLEND

Sauvignon Blanc  
Semillon

#### ACIDITY

8.6/L

#### ALCOHOL / VOLUME

12.5%

#### pH

3.34

#### WINEMAKER

Chris Credaro

#### OAK

n/a

#### MATURATION

n/a

#### CELLAR POTENTIAL

Drink now

