



INREVERIE

20–21 LATE HARVEST

JUICY . LEMONGRASS . FRESH

TASTING NOTE Bright aromas of green apple, lemongrass and feijoa. A generous palate filled with sweet, juicy tropical fruits. A crisp natural acidity and spiced citrus notes combine for a refreshing finish.

WINEMAKING Left to ripen a little longer on the vine the fruit was machine harvested in the cool of night, then sent straight to the press. Once the wine had reached the perfect balance point of sweetness, acid & alcohol the fermentation was stopped to retain that natural sugar balance.

VINTAGE CONDITIONS Margaret River enjoyed a warm, dry Summer with vine canopy management crucial to ensuring fruit quality was retained as the region experienced a couple of extreme rain events. Our white wines are displaying vibrant varietal characters and a bright natural acidity, while the reds are showing more elegant flavours and aromas from this challenging vintage. All in all, the 2021 wines will all have superb flavour, structure and balance.

Region: Margaret River, WA

Variety: 95% Semillon 5% Sauvignon Blanc

Alc: 10.5% TA: 6.52 pH: 3.33

Vegan friendly

Become lost in reverie (n) 'a state of being pleasantly lost in one's thoughts; a daydream'.

