



## INREVERIE

### 20–22 SEMILLON SAUVIGNON BLANC

FRESH . ZESTY . LEMONGRASS

**TASTING NOTE** Bright aromas of citrus, sweet herbal notes and subtle floral nuances. A crisp palate filled with green pineapple, lime tart and a fresh, crunchy acidity.

**WINEMAKING** The fruit was machine harvested in the cool of night, then sent straight to the press, so juice was immediately separated from the skins to minimise phenolic pick up. The juice was clarified to remove solids, then inoculated with yeast selected to maximise respective varietal characteristics, freshness and fruit vibrancy. The Semillon and Sauvignon Blanc were harvested, processed and fermented separately, then blended, stabilised and filtered prior to bottling.

**VINTAGE CONDITIONS** 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.

Region: Margaret River, WA

Variety: 57% Semillon 38% Sauvignon Blanc 5% Chenin Blanc

Alc: 11% TA: 6.61 pH: 3.2

Vegan friendly

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

