

AMELIA PARK

[WINES]

2015 AMELIA PARK SEMILLON SAUVIGNON BLANC

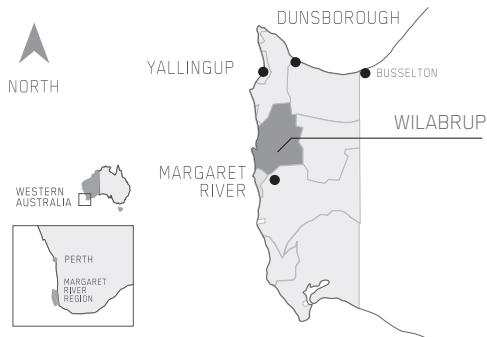


Varieties

Semillon, Sauvignon Blanc

Region

Margaret River



Vineyards

100% Wilabrup subregion. The Semillon and Sauvignon Blanc are sourced solely from our home block on Caves Road.

Season

The 2015 delivered beautifully balanced wines. Wild to warm conditions over the ripening period ensured flavours came through at low sugar levels and had crisp acidity. Yields were lower this year due to inclement weather, during flowering, earlier in the growing season.

Harvest Date

Mid February 2015

Winemaking

Machine harvesting during the cool of the night in order to maintain optimal fruit integrity. The grapes are pressed under cool gentle conditions. A portion of the juice is left with solids and sent to stainless steel barrels and completes wild fermentation. The rest is fermented at 12-13 degrees in tank to preserve its freshness. Post ferment the wine is blended and prepared for bottling to retain its fresh fruit characters.

Analysis

Alcohol 12.5% TA 6.5g/l pH 3.15

Bottling Date

September 2015

Closure

Screwcap

Cellaring

1 - 3 years

Tasting Notes

The wine has a beautiful combination of pear and passion fruit on the nose. The palate is clean and crisp with lime, citrus and melon. Complexity has been added from wild fermentation giving subtle flinty characters.



Tradition. Craft. Quality.