

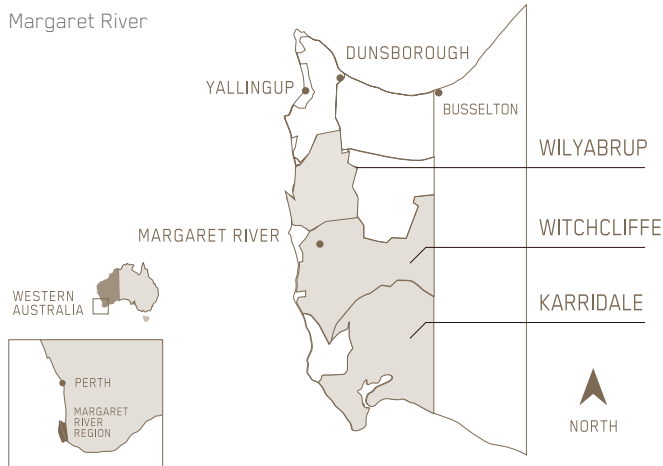
# AMELIA PARK [ WINES ]



## 2011 AMELIA PARK SAUVIGNON BLANC SEMILLON

**Varieties** Sauvignon Blanc 70%, Semillon 30%

**Region** Margaret River



**Vineyards** Traditionally we have sourced fruit from Karridale and Witchcliffe for these varieties, as these are southern sub-regions of the Margaret River Region. Due to the cooling influence of the Southern and Indian Oceans the wines produced from these sub-regions are subtle and elegant. For our 2011 blend we have sourced a small percentage of Sauvignon Blanc from Wilyabrup in the northern region of Margaret River to lift the tropical aromas and flavours for this blend.

**Season:** The 2010/2011 growing season was characterised by average winter rains and an unusually warm December/January period. These conditions accelerated ripening and resulted in one of the earliest starts to vintage in the Margaret River Region on record. Conditions allowed for picking at low sugar levels and well balanced acidity.

**Harvest Date** 19th-28th February 2011

**Winemaking** Hand picking and machine harvesting, during the cool of the night, to maintain fruit quality. Destemming, crushing and pressing are performed under cool gentle conditions. The juice is fermented at 12-13 degrees to preserve its freshness. Post primary ferment the wine is prepared for bottling as quickly as possible and sent to bottle to lock in and preserve these fresh fruit characters.

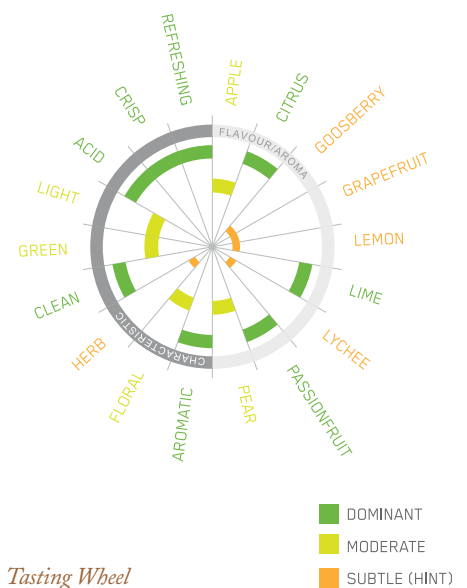
**Analysis** 13%, TA 6.15g/l pH 3.23

**Bottling Date** June, 2011

**Closure** Screwcap

**Cellaring** Drink now and enjoy for up to 3 years.

**Tasting Notes** We are aiming for very clean, fresh and crisp characters in this wine. Aromas of passionfruit and pear and a lively crisp palate of lime and green apples are the marks of this classic Margaret river blend.



*Tradition. Craft. Quality.*