



ARLEWOOD

# Tasting Notes

MARGARET RIVER | SINGLE VINEYARD | ESTATE GROWN

## 2018 Sauvignon Blanc Semillon

*This classic Margaret River blend is Sauvignon Blanc dominant for 2018 and in the Arlewood house style. In 2018, the Sauvignon Blanc and Semillon were harvested three days apart - 16 March and 13 March respectively. Both varieties were kept separate and had 30% barrel fermentation in 50% new French oak and the balance in stainless steel. The barrel fermented components remained on yeast lees for four months to build texture and body.*

*A fresh blend that exhibits crushed lemongrass, fresh citrus and snow pea aromas with an underlying oak influence.*

*Intense citrus flavours abound on the palate, with a deftly intertwined lacing of herbaceous crunch adding complexity. A zesty and refreshing acid backbone that is beautifully balanced with the seasoned French oak providing both structure and length.*



Varieties	56% Sauvignon Blanc 44% Semillon
Fruit Source	Margaret River - 100% Arlewood Estate Forest Grove Vineyard
Maturation	Sauvignon Blanc and Semillon components part fermented in new and seasoned French oak barriques on yeast lees for four months.
Bottled	August 2018
Production	330 dozen
Alcohol	13.6% v/v
pH	3.36
Titrateable Acid	6.78 g/L
Cellaring	Enjoy now to 2025
Winemaker	Stuart Pym

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P.O. Box 86 (679 Calgardup Road) Witchcliffe WA 6286, AUSTRALIA

T +61 8 9757 6676 | E office@arlewood.com.au | www.arlewood.com.au