



H A P P S

## SAUVIGNON BLANC SEMILLON

### Background:

Sauvignon Blanc and Semillon is a Margaret River specialty with both varieties performing exceptionally well. The wonderful thing about Semillon in Margaret River is that it has its own distinctive regional expression. Most Australian Semillon expresses lime, citrus and lemon butter flavours but here in Margaret River the variety expresses itself with a distinctive grassiness that is similar and complimentary to the herbaceous characters of its blending partner Sauvignon Blanc. The trick is to get these greener, grassy, herbaceous flavours balanced with riper fruity elements which mean that harvest dates are critical to the end result.

Sauvignon blanc is the backbone of this wine and it excels in this region providing lifted aromatics, great flavour and a crisp acid structure. It was predominantly fermented in old white barrels so as not to make the wine oaky but to allow the regular stirring of the 'yeast lees' (yeast sediment) which imparts pastry and brioche like characters as well as enhancing the wines texture. Wild yeast fermentation was also employed where the natural vineyard yeast are allowed to conduct the ferment and not only does this add to the wines complexity but we also believe adds to its sense of provenance. The Semillon portion adds its own unique set of flavours whilst also contributing to the body of the wine and significantly adds to its aging ability.

The result we believe is a richly flavoured wine, with noticeable complexity and a really attractive texture that has all the hallmarks of a wine well worth some time in the cellar.



### Current Release: 2016 Vintage

#### Viticultural & vinification notes

<b>VINTAGE CONDITIONS</b>	A good vintage for all white varieties with moderate conditions throughout.	
<b>VINEYARD</b>	Three Hills Karridale Hand pruned to rods Hand picked	
<b>GRAPE VARIETY</b>	Sauvignon Blanc (59%) Semillon (41%)	
<b>MATURATION</b>	Fermented and matured in predominantly older French oak barrels followed by maturation in bottle under screw cap.	
<b>WINE ANALYSIS</b>	Alc/Vol:	13.0
	Acidity:	6.8g/l
	pH:	3.10
	Residual Sugar	1.0 g/l

#### Winemaker Mark Warren's comments

<b>COLOUR</b>	Clear pale straw with a green hue
<b>NOSE</b>	Lifted aroma of gooseberry, cut grass, citrus and pastry overlying hints of cap gun, white flowers, fig and wet slate.
<b>PALATE</b>	The palate is fresh and zesty with flavours of green gooseberry, lemon tart, lime juice, passionfruit and sherbet. The wine also has an attractive mouth coating texture, a chalky mouthfeel and a long mineral finish.

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