



PITCHFORK

2023

MARGARET RIVER

SEMILLON SAUVIGNON BLANC



**VINTAGE:** An The 2023 vintage was a throwback to the 1990's. A lovely wet winter opened to a mild spring with budburst in the early varieties being up to two weeks later than recent vintages. The spring weather was fine so the late budburst and slower development was not a problem for the early and mid season varieties.

I believe we will see brilliant whites and mid bodied, more elegant reds from the 2023 vintage reminiscent of some of the great vintages in the 1990's. Michael Kerrigan, winemaker.

**WINEMAKING:** The wine is unwooded, with fermentation occurring in stainless steel tanks and then bottled at an early age. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters of these aromatic varieties.

**COLOUR:** Brilliant appearance, pale straw with green hues.

**NOSE:** Classic lifted semillon and sauvignon blanc aromas. Lemon/lime, gooseberry, pine needles, green mango and passion fruit with distinctive grassy edge.

**PALATE:** Intensely flavoured, pristine fruit with a clean and zippy palate. Fresh fruit flavours of lemon, passionfruit and pineapple. The palate is long and lingering with a tight acidic backbone and clean dry finish.

#### TECHNICAL INFORMATION

**VINTAGE:** 2023

**GROWING REGION:** Margaret River

**ALCOHOL:** 12.0%

**VARIETY:** Semillon 60% Sauvignon Blanc 40%



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