



SEMILLON SAUVIGNON BLANC 2021

COLOUR

Pale straw with a green tinge and brilliant clarity.

NOSE

A complex display of delicate floral, fresh citrus, lemon and lime aromas with a grassy edge. A hint of lush tropical fruit, green apple, cinnamon oak spice and creamy vanilla lees characters adds an extra depth and intricacy.

PALATE

With an exquisite natural acid drive, perfect balance and elegant complexity; the flavours reflect the nose sensationally, flowing seamlessly through the palate and finishing with salivating length and persistence.

WINEMAKING

The Semillon and Sauvignon Blanc were picked at optimum ripeness and fermented separately. Both varieties had minimal skin contact, settled to brightness then sent to barrel for ferment. A portion is fermented using indigenous yeast to add further structure, dimension, and complexity to the wine while the remainder were inoculated with a select strain to promote varietal characteristics. The wine is blended and bottled early in its life to further retain its freshness and varietal character.

VINTAGE NOTES

Winter in Margaret River was typically wet and cold, perfectly setting the vines up for the growing season ahead. A mild spring and early summer were kind to flowering, fruit-set and canopy development. Late summer and the ripening season were not ideal. Periodically the region is subject to tropical rainfall conditions during late summer and autumn, 2021 was one of those years. Luckily the vineyard site at Thompson Estate is set to 'weather the storm' with excellent aspect, old balanced vines and our winery right on site. All our fruit achieved optimum ripeness with a minimum of disease which was seen so prevalent across the region. The wines of 2021 will display ripe fruit characters, be structurally made to age and typical of what you expect from Thompson Estate.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Semillon 63% Sauvignon Blanc 37%
Harvest Date	3 rd March 2021
Oak	3 months in older French Oak
pH	3.08
Titrateable Acidity	7.8 g/l
Residual Sugar	<2 g/l
Alcohol	11.5% v/v