

# *miles from nowhere*

**MARGARET RIVER**

## **2016 SAUVIGNON BLANC SEMILLON**

**Appellation:** Margaret River

**Varietals:** 65% Sauvignon Blanc | 35% Semillon

**Closure:** Screwcap

**Alcohol:** 12.6%

**Winemaking notes:** The fruit was harvested in February during the cool of the night. Sauvignon Blanc and Semillon were processed separately. The grapes were crushed and lightly pressed under inert conditions as to avoid any extraction of harsh phenolics, and oxidation. Combinations of yeast strains were used to enhance the varietal characters and to produce fresh, fruity, clean wines. Temperature controlled fermentation in stainless steel, with relatively cool ferments lasting an average of 14 days. Once settled the wines were racked off gross lees and the individual components assessed and blended. The blend was given a light fining before being filtered and prepared for bottling.

**Cellaring:** Drink now!

**Appearance:** Pale green.

**Nose:** This wine has a lovely balance of fruit, herbal and leafy notes. The nose exhibits uplifted topical and stone fruit aromas with hints of freshly mown grass and dried herbs.

**Palate:** The palate is vibrant and bright, with flavours of ripe passion fruit, gooseberry and lychee. These ripe fruit flavours are balanced with a refreshing lemon crisp acidity.

**Food Pairing:** Blue swimmer crab and prawn linguini with chili, sundried tomatoes and a garlic cream sauce.

**Allergens:** Contains Sulphites. Fined with the aid of fish and skim milk products. Traces may remain.

