

## **2016 Semillon Sauvignon Blanc**

RRP - \$26

This wine is our somewhat more layered and complex take on Margaret River's classic white blend. The Semillon is clearly in the driver's seat, making up an unusually large 76% proportion of the blend. We focused on picking the grapes for this wine very early when the vineyard's canopy was in good condition and the juice's natural acidity still high. The chilled whole berries were pressed to tank where the juice was left to ferment naturally. Once fermentation had started the entire Semillon component was racked to French barriques (33% new) for a little less than 3 months, which has added a wonderful textural dimension to the wine. The Sauvignon Blanc on the other hand was grown in soil with a greater gravel component, also barrel fermented with native yeasts and matured in 2 to 3 year old barriques, providing fresh and zesty aromatics and a mineral acidity to the final blend. A complex textural wine that will age gracefully for several years and should develop some subtle toasty and honey notes with more time in the bottle.

### **Past vintage ratings:**

2015 James Halliday 95/100

2015 Gold | Australian Small Winemakers Show

2014 James Halliday 96/100

2014 Ray Jordan – Highest rated SSB in Western Australia

2014 Gold | Margaret River Wine Show

2013 James Halliday 96/100

### **2016 Vintage**

After a relatively warm start to the season this year's harvest began on February 9th, so roughly around the same time as last year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high - both factors that very much suit the style of wine we make. As in 2015 the yields across all white varieties again were very low, which means we won't have a great deal of stock available once more. More importantly, however, the quality is looking outstanding: Minimal disease pressure in the vineyard resulted in exceptionally clean fruit, and all wild yeast ferments began with ease and continued to surprise us with the clean and extraordinarily fragrant aromatics they developed during the fermentation process, which is further testament to the excellent health of our little vineyard. Every one of our white wines was fermented dry without the addition of yeast, which makes them a true and inimitable expression of our unique site. All in all another great vintage for the whites that we are really looking forward to sharing with you soon.

After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn out cooler ripening period resulted in great flavour and tannin development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.