

2017 Semillon Sauvignon Blanc

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 new French barriques for 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 and it was also barrel fermented with native yeasts, 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.

New Release

Past vintage ratings:

2016 James Halliday 95/100

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

2017 Vintage

The winter was a long one in 2016, so bud burst and flowering occurred much later than we've seen in recent years. The weather pattern over this period was very favourable, however, and so we saw very even and consistent flowering across the board. Fruit set was excellent as well, which meant we were looking at a healthy crop across all varieties by the end of spring. In anticipation of a cool vintage Chris decided early on to do lots of additional work in the vineyard, which really paid off when the summer months that followed proved to be unusually cool and saw above average levels of rainfall. Throughout spring he had thinned out the crowns in order to open up the canopies and promote airflow, fruit was dropped to manage yields, and the red varieties were all heavily leaf plucked around the bunches to give the fruit ample sun light exposure in order to ensure full phenolic ripeness was achieved even in this cool vintage. We therefore did not experience many of the difficulties with disease that were reported by other growers across the region, and with very little bird pressure this year we were on track to pick some gorgeous healthy grapes from early March onwards.

There's no denying it was a long and arduous vintage this year, it was actually the longest on record for us. But the results more than justify the effort, and the fact that several of our hand pickers commented on our fruit being the cleanest they had picked this season is testament to the effectiveness of Chris' hands-on approach to managing our little vineyard. Secretively, we are in fact quiet fans of these cooler years since the longer hanging times associated with the slower ripening process allows the fruit to develop both a very layered and complex aroma and flavour profile and beautifully ripe tannins before the sugar levels soar and the acidity begins dropping away, which results in more structured and very elegant wines with lower levels of alcohol.