

# *miles from nowhere*

**MARGARET RIVER**

## **2020 SAUVIGNON BLANC SEMILLON**

**Appellation:** Margaret River

**Varietals:** Sauvignon Blanc | Semillon

**Closure:** Screw cap

**Alcohol:** 12.8%

**Winemaking notes:** Our 2020 vintage started two weeks early, this was due to the warm summer season leading up to vintage and these conditions carried on through the ripening stages. Harvest began early February and was conducted during the cool nights to retain aromatics.

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.

**Cellaring:** Drink now!

**Appearance:** Pale green.

**Nose:** The aroma has a lovely balance of florals, tropical and spice. An array of white flowers, melon, white stone fruits and passionfruit.

**Palate:** The palate is vibrant and bright, with flavours of honeydew melon, passionfruit, crisp acidity of lemon and limes and the length is finished with the freshness of grapefruit.

**Food Pairing:**

Serve chilled with Prawn, scallop and pea risotto.

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

