

miles from nowhere

MARGARET RIVER

2018 SAUVIGNON BLANC SEMILLON

Appellation: Margaret River

Varietals: Sauvignon Blanc | Semillon

Closure: Screw cap

Alcohol: 12.8%

Winemaking notes: Harvested on cool autumn evenings in mid-March and processed individually. 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: This wine has a lovely balance of fruit, herbal and leafy notes. The nose exhibits uplifted tropical and stone fruit aromas with hints of fresh garden salad 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.

