



## Tasting Notes

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**Vintage**  
2010

**Variety**  
60% Semillon  
40% Sauvignon Blanc

**Technical Details**  
Alc 12.5%  
Ph 3.20  
TA 7.0 g/L

### Winemaking Notes

Excellent growing conditions during the 2010 vintage resulted in good tonnage and full expression of regional and varietal fruit flavours. The Semillon and Sauvignon Blanc grapes were separately crushed, pressed, chilled and settled to produce a perfectly clear juice. A long, cool ferment followed, with extended lees contact and stirring in tank to increase texture and enhance the fresh fruit characters. Approximately 88% of the blend was fermented in tank, with the remaining 12% fermented in new and second year French oak for enhanced complexity and texture.

### Colour

Pale straw-green

### Bouquet

A deliciously zesty and herbaceous bouquet displaying lifted aromas of tropical fruit and lime.

### Palate

Intense flavours of citrus, pear and nectarine fill the palate, and carry through to a lovely lingering finish. Complexity and texture are enhanced by the partial barrel ferment.

### Food Suggestions

A beautiful wine on its own, or the perfect match for seafood, chicken, and salad dishes.



**5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition**