

2016 SAUVIGNON BLANC SEMILLON



This wine is a blend of Vasse Felix's best parcels of Sauvignon Blanc and Semillon, a portion of which is fermented in new French oak barriques to provide additional complexity, texture and length. It is aromatic and vibrant with a subtle savoury nuance.

TASTING NOTES

APPEARANCE Vibrant pale straw with a green tinge.

NOSE A distinct, alluring nose suggesting baked chicken and vegetable pie with warm herbed bread that evolves over a few minutes to reveal underlying paw paw, kiwi fruit and savoury herbs.

PALATE The entrance is crisp and crunchy with a succulent mineral, mid-palate and a very long flavoursome finish. Hints of the dusty, savoury herb in the aroma are present, but it is powerful lime and blackcurrant that form the core of the wine, with subtle French oak spice and structure bringing an extra dimension of quality.

WINEMAKER COMMENTS

Semillon's citrus and floral notes compliment intense Margaret River Sauvignon Blanc with blackcurrant (yes, SB is the mother of Cabernet Sauvignon), sometimes passionfruit, and amazing savoury herbal tones. The wine's aromatic and textural complexity has also been enhanced by retaining extra solids in some of the juice parcels and fermenting a portion in new French oak barriques which bring a fragrant spice. A small contribution from Sauvignon Blanc fermented entirely on skins has once again added a unique savoury element to the nose and palate.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

VARIETIES 69% Sauvignon Blanc, 31% Semillon

HARVESTED February 2016

OAK 24% French oak, 14 weeks (100% new)

TA 7.15 g/L **PH** 3.22

RESIDUAL SUGAR 0.88 g/L

ALCOHOL 12.5%

BOTTLED August 2016

CELLARING Will reward over 3-5 years