

BROOKLAND
VALLEY

Verse 1



VERSE 1

SEMILLON SAUVIGNON BLANC 2019

2019 VINTAGE

The growing season got off to a strong start with adequate water resources available due to slightly above average winter rainfall.

The spring that followed was dry across the south west and the driest spring on record for some coastal sites. The summer of 2018/19 was dry across the south west except the Margaret River region where above average rainfall was received due to a single rain event on the 23rd January. Below average temperatures throughout summer resulted in a later start than recent years, as a result the fruit and resultant wines have fresh flavors and bright acidity.

WINEMAKING

Individual parcels were crushed, pressed and fermented separately in stainless steel tanks. Selected yeast were chosen and ferments carried out at cool temperatures to retain varietal aromatics. Following fermentation the individual parcels were kept in contact with light yeast lees prior to blending to provide further complexity, texture and palate length.

TASTING NOTES

The 2019 vintage has a brilliant, pale straw color with green hue.

Intense tropical aromatics of guava, lychee and pineapples with a hint of passionfruit. The Semillon gives a grassy lift.

The palate is fresh and vibrant with lemon and lime citrus, gooseberry and guava notes. Short term maturation on light lees has given the palate weight and texture. Bright citrus acidity gives excellent palate length.



VINTAGE
2018

ALCOHOL
12.5%

WINEMAKER
Courtney Treacher

GROWING AREAS
Margaret River 99.8%

pH
3.17

FOOD SUGGESTION
Serve with chilli mussels, Western Australia Dhufish or lightly spiced Vietnamese cuisine.

VARIETY
Semillon 52%
Sauvignon Blanc 48%

ACIDITY
6.4 g/litre

