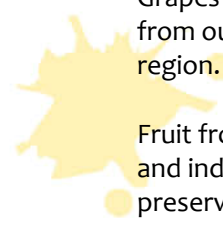




The serious stuff:

Grapes for this wine were carefully sourced from our two vineyards in the Frankland River region.



Fruit from each vineyard was picked at night and individually vinified at cool temperatures to preserve varietal flavours and aromas. The wine was partially aged in older French oak barriques and was lees stirred (battonage) in the traditional way for 3 months. The wine was treated with minimum handling techniques, filtered and bottled.

Harvest	March 2010
Composition:	50% Semillon, 50% Sauvignon Blanc
Maturation:	30% for 3 months in French oak barriques
Bottled:	November 2010
Alcohol:	13.5% vol
pH:	3.3
TA:	7.2 g/L
VA:	0.61 g/L

But, what does it taste like?

The sum of this wine is greater than its parts. What does that mean? We're not sure exactly, but it sounds cool and grown up. We wish people drank straight Semillon but they don't. Blended with Sav Blanc & with the oak stick waved at it, it is minerally, fresh and fruity with a citrusy tang at the end.



It's a Mental Blanc.

