

2016 Sauvignon Blanc Semillon

Alcohol label %: 12.0



Growing Conditions

The Sauvignon Blanc parcel is located at 130 metres above sea level – one of the highest in the Margaret River wine region.

Harvest

Our Sauvignon Blanc parcel was planted in 1987, while our Semillon parcel was planted in 1997 and on single cane. Both vine canopies are well managed in order to improve light interception and hence development of flavours during ripening, while reducing any microclimate humidity.

Winemaking

A portion of the Semillon was fermented in French oak barrels to provide some background complexities and textures. A very versatile Margaret River wine.

Bottling

A real privilege to offer you this Margaret River Sauvignon Blanc Semillon (Margaret River SBS), bottled in 2016.

Appearance

A clear vibrant pale straw with green hues.

Nose

Beautiful citrus coming through and herbaceous.

Palate

Lovely balance & fine acidity. Delicious and mouthwatering. Medium intensity with good concentration & finish.

Food Pairing

Enjoy wine pairing? UMAMU Estate Sauvignon Blanc Semillon with Scallops, Watercress, Fennel & Beetroot Salad with Asian Miso & Lemon Dressing, the sweetness of the scallops balanced by the saltiness of miso & tart lemon pairs well with the citrus flavours of the wine- see website for recipe.