

2005 Semillon Sauvignon Blanc

Alcohol label %: 13.1 | pH: 3.24 | Acidity (TA): 0.18 | Residual Sugar (g/L): 3.2



Growing Conditions

Our Australian Sauvignon Blanc parcel was planted in 1987, while our Australian Semillon parcel was planted in 1997 after my parents bought the vineyard.. Both vine canopies are well managed in order to improve light interception and hence development of flavours during ripening, while reducing any microclimate humidity. The Australian Sauvignon Blanc parcel is located at 130 metres asl – one of the highest in the Margaret River wine region.

2005 was my first vintage with the family vineyard. And low and behold it started to rain the day I opted for the picking. So we had to pause the pick and resume another day. So the harvest cost us twice as it were and that is the downside but the upside is we got a much more interesting wine given we had two picking ripeness and complexities for the fruit!

Winemaking

The balance of the Semillon and Sauvignon Blanc is 65% to 35% respectively. The varieties were vinified separately, selecting an aromatic yeast for the Sauvignon Blanc, and a textural yeast for the Semillon. A portion of this homegrown Australian Sauvignon Blanc Semillon wine (Australian SBS) was fermented in French oak barrels to provide some background complexities and textures. The final blend was assembled when all the wines had completed fermentation.

Food Pairing

We are excited to offer you our 2005 UMAMU Estate Semillon Sauvignon Blanc (Australian SSB) specially pulled out of our museum stock. It is rocking at the moment, full of flavour and intensity. It is drinking beautifully on its own and pairing well with a variety of cuisines.