

2019 Sauvignon Blanc Semillon

Alcohol label %: 12.0



Growing Conditions

Our Sauvignon Blanc parcel was planted in 1987, while our Semillon parcel was planted in 1997. 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

The Sauvignon Blanc parcel is located at 130 metres above sea level – one of the highest in the Margaret River wine region. A portion of this homegrown Australian SBS wine was fermented in French oak barrels to provide some background complexities and textures.

Bottling

We have recently released this Margaret River Sauvignon Blanc Semillon (Margaret River SBS), harvested in 2019.

Food Pairing

Enjoy wine pairing? UMAMU Estate Sauvignon Blanc Semillon with Prawn Taco, Avocado, Cucumber & Corn Salad, A fresh citrusy mouthful with a hint of heat and saltiness to perfectly match a glass of UMAMU Estate Sauvignon Blanc Semillon. - see web site for recipe.