Audrey Wilkinson.

SINCE 1866

Semillon Sauvignon Blanc

Vintage Conditions

The 2022 vintage began in New South Wales with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

Both parcels of wine were made separately to retain each wine's aromatics and freshness. The wine was carefully blended after fermentation to have 70% Hunter Valley Semillon and 30% Orange Sauvignon Blanc. The fresh citrus, lime and lemon characteristics come from the Hunter Valley Semillon, which provides structure, elegance and acid line to the wine. The Sauvignon Blanc provides lifted aromas of passionfruit, guava and stone fruit. The final blend was lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale yellow with light green hues.

Bouquet

An aromatic nose of lychee and passionfruit and vibrant citrus notes.

Palate

The palate is fresh and balanced, with lychee and guava flavours from the Sauvignon Blanc and a crisp lemon acid line from the Semillon.

Vintage

2022

Region

Hunter Valley & Orange

Cellaring

Enjoy now.

Tech Data

Alc.	12.0%
TA	6.8g/L
pH	3.20

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