



**FERMOY**  
ESTATE

— MARGARET RIVER —

## Semillon Sauvignon Blanc



**Vintage:** 2017

**Varietals (%'s):** 50% Semillon; 45% Sauvignon Blanc; 5% Chardonnay

**Appearance:** Pale quartz with green tints.

**Aroma:** Fresh and bright aromatics of lemon blossom, pea pod and guava overlay a subtle lemongrass spice note.

**Palate:** The palate is bright, crisp and refreshing – transitioning from vibrant lemon and fresh straw to softer, fleshier fruits of guava and pineapple. A mouth-watering natural acid crunch and subtle oak complexity provide drive, persistence and length.

**Oak Detail:** A portion of the blend (~15%) underwent fermentation and 5 month's maturation in a combination of new and seasoned French oak, while the balance was fermented cool in stainless steel tanks to retain freshness and aromatics. Maturation on ferment lees contributed to texture, mouthfeel and overall complexity.

**Cellaring:** Ready for immediate drinking and will continue to drink well over the next 2-3 years.

**Alcohol Volume:** 12.5%

**Acidity:** pH 3.22; TA 7.2g/L

**Residual Sugar:** 2.0g/L

### Awards:

- Bronze -2016 Royal Melbourne Wine Show
- 2016 Wine Show of Western Australia
- 2016 Margaret River Wine Show

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