



silverleaf



## 2017 SEMILLON SAUVIGNON BLANC

### CULTIVATED.

2017 was a challenging vintage but the quality of fruit was once again excellent. Both the Semillon and Sauvignon Blanc are machine harvested, on different dates, in the cool of the night using the selective harvester. As with all our wines the fruit is estate grown and done so using strict organic principles. No artificial chemical pesticides or fertilisers are used. The Semillon from block 18 on the estate consists of 48 rows 5ha planted in 2004. The Sauvignon Blanc block 20 is 5.1 ha planted in 2003. The Sauvignon Blanc is picked over 4 different days and we are looking for different flavour profiles from fresh lemon through to tropical fruits.

### CRAFTED.

Each variety is vinified separately. The fruit is crushed and the juice is then fermented in tanks. Often different yeast strains are used in different tanks to allow for different flavour profiles allowing more creativity in the wine making process. After fermentation the wine sits on the lees in tank this helps to add depth and complexity to the wines. After this period the wines are fined using a cross flow filter and then racked off before assemblage (blending) and eventually bottling. The blend in this wine is 60% Semillon and 40% Sauvignon Blanc.

### CHERISHED.

**COLOUR** Light Straw, bright and clear.

**AROMA** Lemon sorbet, tropical fruits, fresh cut grass, lemon and lime.

**FLAVOUR** Powerful, clean, zesty and refreshing, dominated by fresh citrus & tropical fruits with subtle hints of candied lemon sorbet and fresh lime to finish. Its well balanced with a long clean refreshing finish. A very popular wine at a very attractive price, cheeky indeed!

**ANALYSIS** | Alc 11.6% | pH 3.37 | TA 6.10 | RS 0.52g