

2016 Parterre Semillon Sauvignon Blanc

Tasting Notes

This barrel fermented style is summed up best as “fine acidity meets barrel texture” - a wine that is not especially fruity, but is elegant, finely balanced with length and composure.

The nose is predominantly citrus in nature with crushed thistle leaves in the background. Hints of struck match and gentle honeyed characters add complexity. The citrusy palate has flintiness to the texture and nutty savouriness on the finish. You'll be craving for a second sip with its refreshing, tight finish.

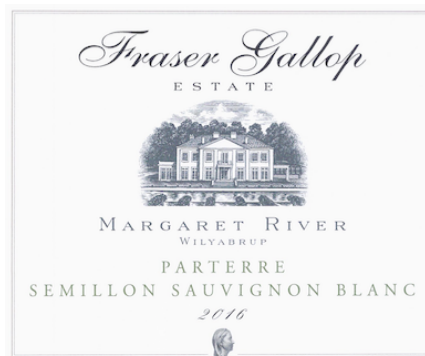
Winemaker Comments

The Parterre Semillon Sauvignon Blanc offers more complexity and texture than the stainless steel fermented Semillon Sauvignon Blanc blends. The flavours we seek for the Parterre are riper profiles of citrus and fig rather than the grassy herbal elements.

Vintage

Our usual winter rainfall arrived early in the season, which then eased off in the later half and into spring. This provided the region with a warmer than average spring, and as a result predictions for another early vintage were being made. Rain returned in December, and the weather returned to normal through to the second week of January.

Rain in mid-January had an immediate effect and recharged the dry sub-soils. As the fruit was still firm, quality wasn't effected, and came into the winery clean, vibrant with layers of flavour.



Varieties	71% Semillon, 29% Sauvignon Blanc
Harvested	February 2016
Oak	10 months in new and older French oak barriques & puncheons.
TA	7.3g/l
PH	3.19
Residual Sugar	0.7g/l
Alcohol	12.5%
Bottled	January 2017
Cellaring	Drinks beautifully on release or will reward up to 10 years

