

Fraser Gallop

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THE ESSENCE OF WILYABRUP



2024 SEMILLON SAUVIGNON BLANC



VARIETIES: 62% Semillon | 38% Sauvignon Blanc

TASTING NOTES:

A wonderfully lifted nose, with layers of lemon zest, kaffir lime leaf, citrus blossom, wet slate, Jalapeño and rosemary hints woven through. The palate is vibrant and exciting, with lemon sherbert, lychee and white nectarine surrounding a juicy core of racy acidity that drives this wine across the palate and creates a long, briny and refreshing finish.

We recommend pairing it up with light, white meats such as fish, pork and chicken and summer salads. This wine will also marry up with creamy dishes such as mushroom risotto.

Alcohol:	12.0%
pH:	3.10
Total Acidity:	7.5 g/L
Residual Sugar:	0.78 g/L
Harvest Date:	18th January 2024
Oak:	A small portion of Sauvignon Blanc in older French barriques
Bottling Date:	29th June 2024
Cellaring:	Drinks beautifully on release but will cellar for 5 to 7 years.

WINEMAKING:

Both the Sauvignon Blanc and Semillon grapes were destemmed and crushed then gently pumped through the must chiller to chill down to 8 degrees before being gently pressed. The quality of the pressing was superb. The juice was then fermented in stainless steel tanks to maintain fresh bright fruit flavours and aromatics using two different yeasts. A small portion of the Sauvignon Blanc was fermented in older French oak barrels to provide some texture and interest to the blend.

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