

2016 PARTERRE SEMILLON SAUVIGNON BLANC

“A blend of 73% semillon and 27% sauvignon blanc that spent 10 months in a combination of older French oak barriques, puncheons and 265l stainless steel barrels, this a lovely example of the style. With its gentle stone fruit and freshly cut grass aromas, it manages to be simultaneously textured, racy, restrained and long.”

94 points

James Halliday

James Halliday Australian Wine Companion 2017

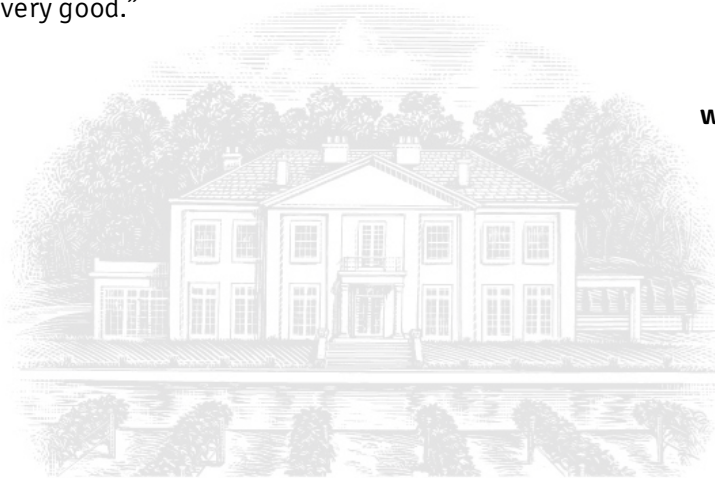
Fraser Gallop

“73% Semillon, and I think I have a preference for the Semillon dominant blends. It’s what you might call ‘discreet’ for a SSB, but does have sufficient flavour to not make it one of those ‘structure only’ styles. Lime, snow pea, vanilla and gooseberry. It’s silky and fine, with a bit of nettle herbal infection, but mainly shows citrus and light tropical fruit, smoothed over with creamy vanilla. Has a bit of flint, cool acidity, and a long clean finish. Not quite ready yet, but very good.”

93 points

Gary Walsh

winefront.com.au, July 2017



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