



## 2016 flying fish sauvignon blanc semillon



*Varieties:* Sauvignon Blanc 83% - Semillon 13%

*Region:* Margaret River 100%

*Sub Region:* Wallcliffe

*Cellaring Potential:* This wine is drinking beautifully now and within the next 2-3 years. Over time this wine will develop a richer and more toasty palate.

### Winemaker notes

*Colour:* Pale Straw

*Bouquet:* Displays lifted aromas of tropical fruits and white flowers.

*Palate:* The palate is fine and delicate showing tropical fruit freshness combined with a deeper and richer preserved lemon and waxy richness.

The traditional Sauvignon Blanc-Semillon blends originated from the Graves region of Bordeaux in South West France. The two grape varieties that make up this traditional white wine blend have found a more than suitable home in the Southern Hemisphere in the Margaret River region.

Margaret River SBS wines often display a powerfully aromatic expression of the style. Our 2016 Flying Fish Cove displays the lifted aromatics combined with a succulent and powerful palate that is so synonymous with these styles.

Alc%: 12.9%

pH: 3.23

TA: 6.14g/L

RS: Dry

