

miles from nowhere

margaret river

2011 Sauvignon Blanc Semillon



tasting notes

Appellation: Margaret River

Varietals: 55% SAUVIGNON BLANC:
45% SEMILLON:

Alc/Vol.: 12.3%

Closure: Screwcap

Winemaking notes: The Sauvignon Blanc fruit for this wine was harvested on the 16th February and Semillon on the 27th February. It was harvested in the cool of the night using mechanical harvesters. Sauvignon Blanc and Semillon were processed in individual batches. The grapes were crushed and lightly pressed under inert conditions as to avoid any extraction of harsh phenolics, and oxidation. Following settling, wines were racked, warmed and inoculated for ferment in stainless steel vessels. Combinations of yeasts were used to enhance the varietal characters and to produce fresh, fruity, clean wines. The ferments were held at a cool temperature of around 14°C and lasted on average for 14 days. Once settled the wines were racked off gross lees and the individual components assessed and blended. The blend was given a light fining before being filtered and prepared for bottling.

Cellaring: Drink now!

Appearance: Pale straw.

Nose: Lifted aromas of freshly cut grass, green peas, asparagus, melons, passion fruit and lychee.

Palate: The 2011 SBS is light bodied with sweet passion fruit flavours and fresh acidity. Crisp, clean and lively on the palate.

Food: Salmon steak with coriander and lemon pilau rice.

For more information and for all ordering, please contact our distributor:

DISTRIBUTED BY:

Grape Expectations Vintners
T: 9267 8555
PO Box 197, Belmont WA 6984
orders@grapeexp.com.au

Miles from nowhere -Winemakers
Lot 1 Miamup Rd, Cowaramup, WA 6284 AUSTRALIA
mail@milesfromnowhere.com.au
www.milesfromnowhere.com.au