

The Source Semillon Sauvignon Blanc

Vintage

This year, vintage in the Riverland proved ideal for growing grapes, with the fruit for this wine picked at optimum flavour ripeness of between 11.5-12.0° Baume. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas.

The Sauvignon Blanc vineyard site is bordered on both sides by two large lakes creating a natural amphitheatre. This ideal location provides shelter from the prevailing winds and rain as well as having a temperature moderating effect, giving very even ripening conditions.

Similarly, both Semillon vineyards are situated on sites sloping directly down to the Murray River, therefore benefiting from the moderating effects of the day/night convection cycles associated with these types of land formations.

Vinification

The cold grapes were crushed into a large air bag press and allowed carefully monitored skin contact to ensure extraction of delicate flavours without imparting harshness to the pure juice. The must was then ever so lightly pressed. Cold settling followed immediately at ultra low temperatures.

The free run was kept separate to ensure that only the finest juice was used. This juice was then very slowly fermented using selected yeast strains to enhance the natural fruit aromas of the Semillon and Sauvignon Blanc grape.

Subsequent monitoring and tasting of the individual component wines was conducted to create a delicate, crisp and refreshing style of wine showing elegance, finesse and concentration.

Description

This young wine exhibits a very pale straw colour with a fresh mineral green tint. The nose shows notes of cut grass and pine needle herbaceousness with a subtle tropical and citrus blossom character.

This is an elegant wine showing intensity and concentration on the palate. Flavours include lychee, cut grass and asparagus with a balanced citrus lift, guava and rock melon. The perfect balance of intense yet elegant fruit characters is skilfully overlaid on a structure showing flinty acidity and overall freshness and vibrancy.

Bright primary characters and balanced cleansing acidity make drinking this wine a refreshing experience. This wine will pair well with a range of fresh seafood and chicken dishes that rely on simple combinations of fresh flavours to produce mouth-watering results.



Technical

Alcohol by volume;	12.0%
pH;	3.32
Total Acid;	6.96g/L
Residual Sugar;	2.9g/L
Varieties;	70% Semillon
	30% Sauvignon Blanc
GI;	85% Riverland
	15% McLaren Vale
	South Australia