

# PLANTAGENET



SAMSON ▸ SAUVIGNON BLANC

SEMILLON

---

## BLEND

Sauvignon Blanc Semillon

## COLOUR

Bright straw

## AROMATICS

Complex aromas of gooseberry, pea pod and pear with underlying citrus blossom.

## PALATE

Long fleshy mouth feel, lychee and guava feature on the palate with subtle cut grass, well-integrated natural acid with a crisp mineral finish.

## WINEMAKING

The two varieties Sauvignon Blanc and Semillon were picked at optimum ripeness during the coolest period of the night. They were transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. The racked juice was fermented around 13- 14 °C, to help retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post Ferment the wines were blended, fined with traditional additives, cold stabilized and bottle.

## VINTAGE 2014

The 2014 Vintage had dryer than average conditions with mild days and cool nights, this resulted in a perfect slow ripening pattern for both red and white grape varieties with fantastic natural acid retention, concentrated colour, intense flavours and aromas while achieving perfect tannin ripeness.

---

## WINEMAKING DATA

Geographical Indication | Great Southern

Cellar Potential | 3 – 5 years

pH | 3.04     Titratable Acidity | 6.0 g/L

Alcohol | 12.5%

---

