



DOMAINE NATURALISTE

BY BRUCE DUKES

Margaret River



Discovery Range 2021 Sauvignon Blanc Semillon New Release

Margaret River Sauvignon Blanc and Semillon are captured to highlight their attractiveness in its youth. This is a complex layered and blended white. Sauvignon offering lifted fragrances of gooseberry and lychee, with Semillon offering fig, white grapefruit and a mineral component. The barrel fermentation introduces exotic spice and textural harmonization.

Food matching

Grazing platters | seafood |
let's be honest – doesn't need food

Variety

83% Sauvignon Blanc | 17% Semillon

Winemaking

Fruit is harvested based on flavours and natural acidity. 15% of the blend is fermented in new French Oak barriques, with the remaining 85% fermented in seasoned French oak Puncheons. After fermentation the blend is aged on lees in oak with fortnightly battonage for 2 months.

Cellaring

Up to 3 years

Harvested

6th March 2021

Growing Season

A dry and sun-drenched summer in 2020 led to fantastic fertility, perfectly moderated by a mild winter and a long cool spring. A hot and dry start to summer led to beautiful vine growth, followed by a cool ripening season with sporadic summer rains. The resultant wines are characterised by intense aromatics, coating natural acidity, and ultra-fine tannin and tension.

Alcohol

12.5 % by Vol | 7.4 Standard Drinks