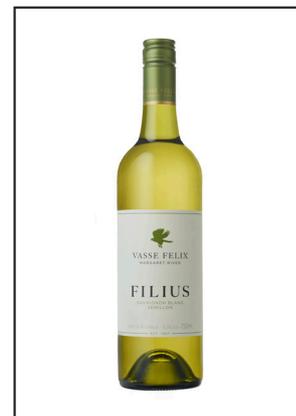


# 2022 Filius Sauvignon Blanc Semillon

A sophisticated, pure and expressive interpretation of this popular Margaret River blend with enticing minerality and savoury undertones.



## APPEARANCE

Pale straw-gold.

## NOSE

Immediately lifted, perfumed and floral with varietal purity. Fresh lime curd, passionfruit pulp, guava and honeydew melon with hints of cashew butter. Exotic savoury aromas of spring herbs, freshly picked dill, white Jasmine and waxy flowers begin to emerge with time in glass.

## PALATE

Soft and luscious upon entry, generous guava and grapefruit with a rounded, fleshy fruit profile. Structure is provided through a quenching preserved lemon acid-line, with gently puckering persistence rounding out an extremely moreish palate.

## WINEMAKER COMMENTS

Refined winemaking techniques have better developed the exciting complexities built into the powerful, aromatic and structured fruit of Sauvignon Blanc, which is complimented by the tempering delicacy of our best parcels of Semillon. The portion of Sauvignon Blanc fermented and matured in new French Oak puncheons has added subtle toasty notes and complements the succulent fruit on the palate with weight and structure. A portion of wild fermentation results in better expression of our true vineyard character, giving the wine a more savoury and solid core. The wine is aged in oak and tank for 6 months before blending.

## VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth during day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for reds in early February was ideal and saw the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

## VARIETIES

57% Sauvignon Blanc, 43% Semillon

## HARVESTED

18 February – 11 March 2022

## PRESSING

Air bag pressed

## JUICE TURBIDITY

92-315 NTU

(Semillon typically lower, Sauvignon Blanc higher)

## FERMENTATION

100% Direct pressed and juice racked to stainless steel tank and puncheon,

60% Inoculated with specialised organic yeast,

40% Wild fermented

## FERMENTATION VESSEL

93% Stainless steel tank

7% French oak puncheon

## MATURATION

93% Stainless steel tank

7% Puncheon

(French oak, 100% new)

6 months (all vessels)

**BOTTLED** November 2022

**TA** 6.0g/L **PH** 3.22

**MALIC ACID** 2.26g/L No MLF conducted

**RESIDUAL SUGAR** 1.79g/L

**ALCOHOL** 12.5%

**VEGAN FRIENDLY** Yes

**CELLARING** Fresh on release, to 5 years