



EMBERS SAUVIGNON BLANC SEMILLON 2020

2020 Vintage

2020 was an impressive vintage featuring low yields and fantastic fruit quality. Fruit development was early following a warm start to spring; this continued into fine, sunny, dry conditions throughout the summer months. Warmer conditions combined with lower yields, brought about an early start to harvest. The region experienced minimal bird pressure early in the season due to the timely arrival of native Marri blossom.

Vineyards

The 2020 Embers Sauvignon Blanc Semillon is a blend from three vineyards in the Karridale sub-region and one Semillon vineyard in the Wallcliffe sub-region of Margaret River. Sourcing fruit from several vineyards and sub regions enables us to create wines with a range of fruit flavours and then ultimately blend more complex and interesting wines as a result. These vineyards, in the cooler southern part of Margaret River, have a history of producing fine, fruit driven, aromatic Sauvignon Blanc and Semillon blends.

Winemaking

The 2020 Embers Sauvignon Blanc Semillon was picked at low potential alcohol, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. The Semillon and Sauvignon Blanc juices were fermented under cool conditions using specially selected yeasts to ensure the varietal characters were accentuated. The Embers Sauvignon Blanc Semillon was fermented without the use of oak allowing a pure fruit expression. After blending, the wine was lightly fined, filtered and bottled.

Tasting Notes

The nose on the 2020 Embers Sauvignon Blanc Semillon shows plenty of varietal fruits in the gooseberry, lemon grass, grapefruit and nectarine spectrum. Semillon's citrus and floral notes are complemented by the tropical gooseberry aromatics of Sauvignon Blanc. The punchy 2020 Embers Sauvignon Blanc Semillon is a versatile wine that may be enjoyed as an aperitif or with a wide range of fresh and crunchy foods.

Technical Specifications

Blend	73% Sauvignon Blanc 27% Semillon
Alcohol	12.4%
Acidity	6.60g/l
pH	3.23

