

2023

SEMILLON SAUVIGNON BLANC



With this release, Lenton Brae celebrates 37 consecutive vintages of our famous SSB.

TASTING NOTES

Nose: Beautiful floral lift exhibiting pink grapefruit, lemon and lime, and a bloom of pink musk, with a hint of toastiness underscoring the nose.

Palate: The brightness and approachability of this wine belies some of its complexity. Initial juicy flavours of lime, kiwi fruit, grapefruit and thyme are married with the soft creamy influence of the oak barrels used during fermentation, giving the wine weight and some texture. The acid drive runs throughout the palate leaving the finish clean and lively.

Pairing: A beautiful fresh fillet of white fleshed fish served with a beurre blanc sauce.

TECHNICAL NOTES

Vineyard: The semillon is estate grown from vines that are now 40 years old. The sauvignon blanc was sourced from the cooler sub-region Karridale. The fruit was picked at its optimal flavour in the cool of the night. It was processed immediately to preserve its freshness and brightness.

Winery: The fruit was processed immediately after harvest in the cool of the evening. The juice was allowed to settle before being racked off its lees. A portion was sent to new French oak barrels, in a combination of sizes ranging from barriques to puncheons. The balance was fermented in stainless steel. The oak portion was left on its lees for 2 months before being blended with the more fruit driven tank portion.

ABV (%): 12.6

Acidity (g/L): 6.26

Sugar (g/L): <2.0

Cellaring: Drink now.

Awards: TROPHY - Margaret River Wine Show 2023- Wine of Provenance

GOLD - WA Boutique & Single Vineyard Show 2023
93 Points - James Halliday Nov 2023



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