



Flametree
MARGARET RIVER

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

For the 2020 Sauvignon Blanc Semillon we blended fruit from two sub-regions; Karridale and Wallcliffe. These vineyards, in the cooler southern part of Margaret River, have a history of producing fine, fruit driven, aromatic Sauvignon Blanc and Semillon blends. The soils in these vineyards are predominately gravel over clay/loam. These soils hold moisture well and drip irrigation is only used if the season has prolonged hot spells.

Winemaking

Individual harvests were crushed, chilled and pressed into tank for a 3-4 day settling period. All batches were then racked and warmed before either going into barrel to undergo wild ferment or inoculated using selected yeast strains. 34% of the juice was wild fermented with grape solids in new and older, large format oak. The lees were stirred weekly for 12 weeks and then left on lees for a further 4-5 months before racking onto light lees and receiving first sulphur additions. The lees work has resulted in some lovely textural elements that perfectly complement the racy citrus fruit flavours.

Tasting Notes

The nose shows fragrant lemongrass, kiwi fruit, lychee and elderflower. The lychee notes and white nectarine provide a burst of flavour on the palate whilst the grape solids and barrel ferment add complex savoury notes and minerality. A nice balance of fresh lifted fruit flavours, fine acidity and texture are the key attributes of the 2020 vintage. This wine will drink well over the warmer months with or without food and provide some short term reward for cellaring up to 2-3 years.

Technical Specifications

Blend	74% Sauvignon Blanc 26% Semillon
Alcohol	12.5
Acidity	7.02
pH	3.26

