



**2024**  
**SAUVIGNON BLANC**  
**SEMILLON**

**VARIETIES**

Sauvignon Blanc  
Semillon

**REGIONS**

Western Australia

**NUMBERS**

Alcohol 12% v/v  
Acidity 6.32 g.lt  
pH 3.16  
Residual Sugar 0.67 g.lt

**2024 MADFISH**

**SAUVIGNON BLANC SEMILLON**

**TASTING NOTES**

A lively and refreshing wine that captures the essence of summer with its vibrant bouquet of lychee, ruby grapefruit, and fresh-cut grass, accented by hints of basil and citrus blossom. The palate is a kaleidoscope of tropical and pome fruits – passionfruit, nashi, quince, and finger lime – carried by crisp, zesty acidity that dances from start to finish. Textural depth and balance are seamlessly delivered by a subtle Semillon influence, adding weight and persistence to the bright, fruit-driven profile.

**WHEN TO DRINK AND WITH WHAT**

A vibrant wine that pairs beautifully with a wide range of food, from Hellenic-inspired halloumi salads to fresh nori rolls and tuna sashimi. Enjoy now and over the next year.

**ABOUT SAUVIGNON BLANC SEMILLON BLENDS**

From the southwest of Western Australia, the pairing of these two famous grape varieties has, over time, evolved into the region's signature white wine - nobody does it better! The success of this wine is driven by the diverse contribution each variety brings to the blend.

Sauvignon Blanc is the star of the show - upfront, fresh, lovely and highly aromatic. Semillon, on the other hand, is all about weight and viscosity, length and structure, the more reserved character lingering behind the scenes and holding the show together. Like any great performance, you can't have one without the other. This noble blend aptly reflects the past, present and future of fine winemaking in Western Australia.

**ABOUT THE 2024 VINTAGE**

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a "mast year", and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

*MAD FISH*  
WESTERN AUSTRALIA