

# Coughlan Estate

SEMILLON 2020

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

# VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. The quality of the Semillon was very pleasing.

# WINEMAKING

Fruit is hand-picked in the cool hours of the morning, gently destemmed and crushed, followed by 24 hours of skin-contract before pressing. The pristine juice is extracted and cold-settled for 12 hours, before racking the cloudy juice to ferment. A cool fermentation at 12°C in seasoned barriques ensures retention of aromatics and fruit clarity while building palate weight and intricacy. Gentle fortnightly battonage adds a depth of flavour and textural complexity.

# TASTING NOTES

White pear, mango and jasmine adorn an otherwise savour nose of dried meadow grass and freshly cut thyme. A focused and precise palate of faint cut grass and rich stone fruit, driven by waves of coating acidity and a fine powdered finish.

# **SPECIFICATIONS**

Vintage: 2020

Winemaker: Remi Guise Grape Variety: 100% Semillon

Bottled: February 2021

Growing Area: Donnybrook, Geographe, WA

Alc: 13.3 % TA: 6.6 g/l pH: 3.15

Cellar Potential: Up to 8 years.

