

COUGHLAN
ESTATE



Coughlan Estate

SEMILLON SAUVIGNON BLANC 2023

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

This vintage, we had a lovely cool start to the growing season and then some wonderful long periods of warm sunny days throughout Geographe, punctuated by a handful of brief local rain events. These wetter periods, and a small hail event in November, had many producers expecting a slightly later ripening and picking season. Overall a very successful vintage.

WINEMAKING

Our fruit is hand-picked in the early hours of the morning, crushed and then left on skin for 4 hours before being pressed. The cloudy juice is racked after a day of settling and undergoes fermentation in stainless steel. After fermentation the wine is battonaged on full solids fortnightly in order to introduce a deeper level of texture and flavour. The wine is blended and bottled in July of the vintage year.

TASTING NOTES

A pristine nose of white pear, lychee and jasmine, underpinned by rich tones of mango and gooseberries. Velure and coating textures are balanced by crisp natural acidity and a poised finish laced with flavours of lemon grass and nectarines.

SPECIFICATIONS

Vintage: 2023

Winemaker: Remi Guise

Varieties: 93.15% Semillon, 6.85% Sauvignon Blanc

Bottled: July 2023

Growing Area: 100% Geographe

Alc: 12.70%

Cellar Potential: Up to 5 years

