



## 2018 Sauvignon Blanc Semillon

The 2018 Watson Family Sauvignon Blanc Semillon is produced from an established vineyard in the Wilyabrup Valley, the central sub region of Margaret River.

2018 was an absolutely fantastic vintage. Near-perfect fine conditions persisted throughout the region from mid-December all the way through to the end of harvest. The resultant fruit produced wines of exceptional flavour and robust acidity.

The grapes for this wine were picked and chilled before being gently pressed and settled. After being racked the must was fermented in stainless steel, with a small percentage fermented "wild" in barrel to enhance balance and complexity. We also experimented with 10% of the wine fermented with a high solids contact, for enhanced mouth feel and aromatics.

The wine is an intense pale straw colour.

The nose features elements of lime and citrus, with toasty barrel ferment notes and a hint of cut grass.

The palate is brilliantly clean and lively - with the citrus of the nose mingling with fresh nectarine, white peach, and pear. Barrel ferment notes provide a lovely density and weight, while the finish is bright and mineral.