



## **FISHBONE BLUE SAUVIGNON BLANC SEMILLON**

### **2023 GEOGRAPHE WA**

Fishbone is a boutique family run and owned vineyard purchased by the Sorgiovanni family in 1999. Located in the world-renowned Margaret River wine region in Wilyabrup, the property features gentle sloping topography bounded by the Wilyabrup Brook in the centre of Margaret River's 'golden triangle'. The 165-acre property, which was originally a dairy farm, includes some traditional varieties such as Cabernet and Chardonnay, and some lesser known alternatives such as Tempranillo, Malbec, Vermentino and Pinot Noir.

#### **Tasting Notes**

Pale straw with faint lime green rim. Citrus and pineapple fruits with vanilla and toast complexity. A light to medium off-dry wine with the hint of the citrus fruits that flow generously through to the palate.

#### **Winemaking**

A popular blend of two Western Australian classic varieties in equal portion of Sauvignon Blanc and Semillon. This SBS blend has an intense citrus fruit taste with a long mineral finish.

#### **Viticultural Notes**

We experienced a cool start to the growing season and then some wonderful long periods of warm sunny days throughout the region, punctuated by a handful of brief local rain events.

#### **Quick Notes**

Vintage: 2023  
Grape Variety:  
50% Sauvignon Blanc,  
50% Semillon  
Bottled: 22nd May 2023  
Growing Area: 85% Geographe  
region, 15% Margaret River  
Alc %/Vol: 13.2%  
pH: 3.3  
Residual Sugar: 3.0g/L  
Cellar Potential: Up to 3 years

