



FRANKLIN TATE ESTATES  
MARGARET RIVER

2017 SAUVIGNON BLANC SEMILLON



**Appellation:** Margaret River

**Varietals:** 66% Sauvignon Blanc | 34% Semillon

**Alc/Vol:** 12.0%

**Closure:** Screwcap

**Winemaking Notes:** The 2017 vintage in Margaret River was three weeks later than in previous years leading to a wine with intense varietal characteristics. Both the Sauvignon Blanc and Semillon fruit for this wine were harvested on a cool March evening and processed under inert conditions to retain aromatic varietal characters.

The Sauvignon Blanc and Semillon were processed individually with some skin contact in the grape press. Following settling, the wines were racked and inoculated for ferment in stainless steel vessels. A combination of yeasts were used to enhance the varietal characters and to produce fresh, fruity, clean wines. The ferments were held at a cool temperature around 11-12°C and lasted on average for 14 days. This cooler fermentation temperature also allows for the preservation of fruit aromas and flavours. After a few weeks on yeast lees, the wines were racked off lees and the individual components assessed and blended. The final blend was given a light fining before being filtered and prepared for bottling.

**Cellaring:** Drink now

**Appearance:** Pale straw with green tinge

**Nose:** Lifted fruit characters of passion fruit, honeydew melon and lemon citrus are complemented by aromas of dried herbs and fresh lemongrass.

**Palate:** Flavours of fresh passionfruit, citrus and snow peas with a herbal edge finishing with a crisp acidity.

**Food Pairing:** The perfect partner to seafood, spicy Asian dishes or white meats.

**Contains Sulphites.** Fined with the aid of fish and milk products, traces may remain.