

HAMELIN BAY TASTING NOTES



2014 SEMILLON SAUVIGNON BLANC

Water white tinged with green.

Citrus and lime on a subtle background of green grass and gun flint.

Powerful with moderate weight and a long length of flavour extending to the very back of the palate. This wine has beautiful drive and line, with a dry mineral finish.

Halliday Jan 2015 “Long legs of both flavour and acidity make this both satisfying and refreshing. The recipe is simple but effective: cool, herbal notes and riper passionfruit flavours, with an attractive dash of smoky/minerally/gravelly character to the finish.” 92 points

TECHNICAL NOTES

Variety:	69% Semillon, 31% Sauvignon Blanc
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	13.5%
pH:	3.2
TA:	6.74g/L
Sweetness:	Dry, 2.57 g/L
Oak:	27% French Oak, 3% new - 12 weeks on lees stirred weekly
Bottled:	September 2014

