

HAMELIN BAY TASTING NOTES



2016 SEMILLON SAUVIGNON BLANC

Water white tinged with green.

Aromas of citrus, guava, kiwi fruit and hints of fresh herbs.

Succulent, fresh with moderate length and a dry mineral finish.

TECHNICAL NOTES

Variety:	76% Semillon, 24% Sauvignon Blanc
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	12.5%
pH:	3.38
TA:	6.8g/L
Sweetness:	Dry, 2.2g/L
Bottled:	May 2016

