

# HAMELIN BAY TASTING NOTES



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## 2017 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:	50% Semillon, 50% 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 2017

