

HAMELIN BAY TASTING NOTES



2018 SEMILLON SAUVIGNON BLANC

Colour: pale straw tinged with green.

Bouquet: lemon grass lime leaf, citrus and passionfruit.

Palate: fresh lime flavours with lemon grass, focused mineral acidity

Silver Medal/93 Points: Perth Royal Wine Show, 2018

Bronze Medals: Royal Adelaide, 2018; Royal Melbourne, 2018

TECHNICAL NOTES

Variety:	73% Semillon, 27% Sauvignon Blanc
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	12.8%
pH:	3.15
TA:	8.12g/L
Sweetness:	Dry, 0 g/L
Bottled:	June 2018

