

HAMELIN BAY TASTING NOTES



2019 SEMILLON SAUVIGNON BLANC

Colour: pale straw with green hue.

Bouquet: thistle, lemon grass and lime with herbaceous notes.

Palate: loaded with lemon and grassy flavours with light fruit weight, crisp yet juicy acidity and lingering dry finish.

Gold Medal: 2019 Margaret River Wine Show
Wine Showcase 93 points

Silver Ribbon: The Real Review

Bronze Medal: 2019 Perth Royal Wine Show
2019 Royal Adelaide Show
2019 Royal Melbourne Show

Ray Jordan Wine Guide 2020: 90pts.

James Halliday 2021 Wine Companion: 90 pts

TECHNICAL NOTES

Variety: 75% Semillon, 25% Sauvignon Blanc
Source: Five Ashes Vineyard, Margaret River
Fermentation: Stainless Steel and French oak Barrique
Alcohol: 12.6%
pH: 3.19
TA: 7.73g/L
Sweetness: Dry, 0.6 g/L
Bottled: July 2019

