

AMATOVINO

2017 Blanc

Sauvignon Blanc / Semillon

Grapes from the cooler south and east-side of Margaret River were selected for this vintage, showing the cool and classy characters this blend is renowned for.

A 60/40 blend of barrel-fermented Sauvignon Blanc and tank-matured Semillon combine to bring out the best of these two varieties.

Pungent grassy Margaret River Sav Blanc bounces out of the glass, followed by citrus aromas, cut lime, pineapple, guava and smoky spice. A creamy palate with gorgeous lemony richness is balanced neatly by zippy, zesty freshness of the natural acidity.

This wine has the usual fresh tropical pineapple and passionfruit elements, wrapped neatly in scrummy citrus flavours, providing the perfect summer/autumn cleanser.

Technical Information

Harvest:	Feb/March 2017
Bottled:	October, 2017
Ingredients:	Sauvignon Blanc, Semillon grapes. Sulphur Dioxide
Alcohol:	13.1%
TA:	6.3 g/l
pH:	3.3
Location:	Central Wallcliffe and Karridale
Region:	Margaret River

Awards and Accolades

New Release, not yet submitted

