

2014 RR SAUVIGNON BLANC SEMILLON

Yarra Valley, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Webber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Sauvignon Blanc 91%

Semillon 9%

VINEYARDS

The Yarra Valley is one of Australia's coolest regions with elevation varying from 1969 inches to 15748 inches. Rainfall is winter/spring dominant, with the summer relatively cool, dry and humid. The traditional grape growing areas on the northern side of the valley are grey to grey-brown in color on the surface and range from loamy sand to clay loam in consistency with red-brown clay subsoils, frequently impregnated with rock. The other major soil type is the immensely deep and fertile red volcanic soil on the southern side of the valley. The continental cool climate and the variation in altitude and soil types in this hilly region creates differences in climates and exposure, which allows several varieties to excel. One of Australia's most historic wine regions.

WINEMAKING

Selected parcels of Sauvignon Blanc and Semillon were chosen from vineyards at Dixons Creek in the northern end of the Yarra Valley. A combination of oak and stainless steel fermentation combines with some extended lees contact for texture. Minimal handling to preserve fruit flavor.

TASTING NOTES

Light straw colour with a green edge. Lifted gooseberry fruit with some creamy lactic notes. Hints of cask fermentation and biscuit like lees. Quite textural with hints of guava and herbal notes. Calm acidity and gently aromatic. This wine is made for immediate enjoyment and will continue to develop further complexity over the short term. Wine style: Dry / Light Bodied

FOOD PAIRING

These lighter style whites have a touch of zest and herbaceous characters, they match well with: Cooked Seafood pastas and salads, grilled prawns; fish and chips; and scallops, and Vegetables, such as roast pumpkin with goats cheese; stuffed capsicum; vegetarian pastas.

Technical data

Alcohol: 12.5% | pH: 3,28 | Residual Sugar: 2,9 g/l | Total acidity: 5,3 g/l