



ROSABROOK

MARGARET RIVER WINES

SAUVIGNON BLANC SEMILLON 2009

WINEMAKER'S NOTE: The colour is pale straw green. The aroma is typical Sauvignon Blanc aromas, zingy and fresh asparagus with hints of lime and some fine oak in the background. The palate shows fresh and vibrant flavours, with tremendous initial lift of limes and melon fruits with a long and persistent finish. Overall a finely honed style for which Margaret River is justly famous.

VINTAGE: After a cool wet spring and early onset of summer, the 2009 vintage in Margaret River was relatively free of weather issues and temperature extremes. There was a week of lower than average temperatures where all varieties slowed significantly and there was some fear of a repeat of 2006. However, a remarkable period of fine warm weather during late March and early April saw all areas bring fruit to good maturities.

VINEYARDS: The fruit was drawn from several diverse sites across the northern end of Margaret River, including Jingdong and Dunsborough. The vines are mostly trained to simple vertical trellis and soils range from fine sandy loams to ironstone derived gravels.

VINIFICATION: The wine was fermented with natural yeasts after cold processing and juice clarification. Approximately 15% was barrel fermented Semillon and over blended prior to fining and bottling.

VARIETAL/S: 60% Sauvignon Blanc
40% Semillon

ALCOHOL: 13%

TOTAL ACIDITY: 6.5 g/L

PH: 3.30

RESIDUAL SUGAR: 3.5 g/L

WINEMAKER: Brian Fletcher

CELLARING: Drink now



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