



# ROSABROOK

MARGARET RIVER WINES

## SAUVIGNON BLANC SEMILLON 2010

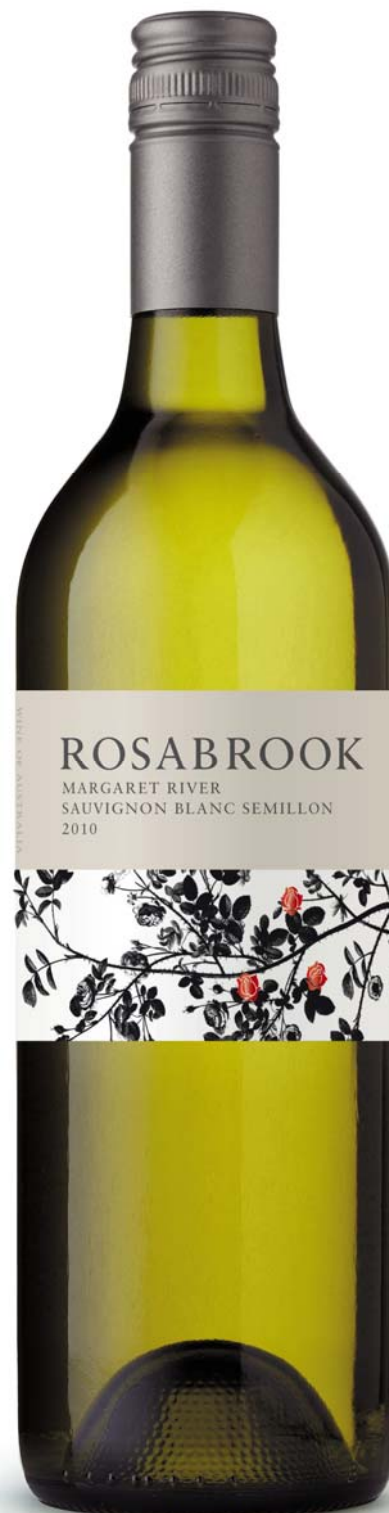
**WINEMAKER'S NOTE:** The colour is pale straw green. The aroma is zingy and fresh with hints of lime and some tropical overtones. The palate shows vibrant tropical fruits and citrus, with a tremendous initial lift of melon with a long and persistent finish. Overall a finely honed style for which Margaret River is justly famous.

**VINTAGE:** After a fine spring and early onset of summer, the 2010 vintage in Margaret River was relatively free of weather issues and temperature extremes with quite a warm run of perfect ripening days during mid-March.

**VINEYARDS:** Small parcels of fruit were carefully selected from several diverse sites across the northern end of Margaret River. 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 following cold processing and juice clarification. After extended lees contact in tank to build texture and complexity the final blend was assembled, fined and bottled.

VARIETAL/S:	55% Sauvignon Blanc 45% Semillon
ALCOHOL:	13%
TOTAL ACIDITY:	6.5 g/L
PH:	3.30
RESIDUAL SUGAR:	3.0 g/L
WINEMAKER:	Brian Fletcher
CELLARING:	Medium term



Rosabrook Wines  
Lot 68, Yungarra Drive  
Quedjinup  
WESTERN AUSTRALIA

Correspondence to:  
Suite 5, 57 Labouchere Road  
South Perth, 6151  
WESTERN AUSTRALIA

T: +61 8 9368 4555  
F: +61 8 9368 4566  
info@rosabrook.com.au  
www.rosabrook.com.au