



# ROSABROOK

MARGARET RIVER WINES

## SAUVIGNON BLANC SEMILLON 2011

**WINEMAKER'S NOTE:** A pale green colour leads to aromas of Sauvignon Blanc; zingy and fresh asparagus with hints of lime and some tropical overtones. The palate is fresh and vibrant with a tremendous initial lift of melon fruits then a long and persistent finish. A finely honed style for which Margaret River is justly famous.

**VINTAGE:** 2011 vintage was set in place with a very dry winter and spring followed by warmer than average temperatures during the ripening season. This is Margaret River's earliest vintage on record. Whites are racy and flavoursome and reds are highly coloured, juicy and really deliver. It could be a classic vintage and the signs are indeed promising.

**VINEYARDS:** The fruit was drawn from diverse sites across the northern zone of Margaret River, including Jindong 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 following cold juice processing and juice clarification. After extended lees contact in order to build texture and complexity, the final blend was assembled, fined and bottled.

<b>CELLARING:</b>	Medium term
<b>VARIETAL/S:</b>	65% Sauvignon Blanc 35% Semillon
<b>ALCOHOL:</b>	13.0 %
<b>TOTAL ACIDITY:</b>	6.25 g/L
<b>PH:</b>	3.15
<b>RESIDUAL SUGAR:</b>	3.5 g/L
<b>WINEMAKER:</b>	Brian Fletcher



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