



CHURCHVIEW
— MARGARET RIVER —



silverleaf

2019 SEMILLON SAUVIGNON BLANC

CULTIVATED.

2019 was another near perfect vintage. Both the Semillon and Sauvignon Blanc are machine harvest, on different dates, in the cool of the night using the selective harvester. As with all our wines the fruit is estate grown and done so using strict organic principles. No artificial chemical pesticides or fertilisers are used. The Semillon from block 18 on the estate consists of 48 rows, 5ha, which was planted in 2004. the Sauvignon Blanc block 20 is 5.1ha, which was planted in 2003. The Sauvignon Blanc is picked over four different days and we are looking for different flavour profiles from fresh lemon through to tropical fruits.

CRAFTED.

Each variety is vinified separately. The fruit is crushed and the juice is then fermented in tanks. Often different yeast strains are used in different tanks to allow for different flavour profiles, allowing for more creativity in the wine making process. After fermentation, the wine sits on the lees in the tank which helps add depth and complexity to the wines. After this period, the wines are fined using cross flow filter, and then racked off before assemblage and eventually, bottling. The blend in this wine is 60% Semillon and 40% Sauvignon Blanc.

CHERISHED.

COLOUR Light straw, bright and clear.

AROMA Powerful cool vintage thistle and peppermint, lemon sorbet, tropical fruits, fresh cut grass and a hit of freshly squeezed lime.

FLAVOUR Powerful citrus and floral hit, clean, zesty and refreshing, dominated by fresh citrus and tropical fruits, with a subtle hint of candied lemon sorbet, ginger spice and fresh lime to finish. A very popular wine fermented without the use of oak for pure fruit expression at a very attractive price. It's simply brilliant!

ANALYSIS | Alc 11.2% | pH 3.32 | TA 6.8 | RS 3.3g

*Cultivated.
Crafted.
Cherished.*



churchview.com.au