

MARGARET RIVER



2021 SEMILLON SAUVIGNON BLANC MARGARET RIVER

2021 ROCKY ROAD SEMILLON SAUVIGNON BLANC

On the nose honeydew melon, lime zest and fresh cut grass notes are balanced by tropical aromas of lychee and guava. Cask and barrel fermentation followed by maturation on fine lees provide texture and creaminess to this wine and a light flinty complexity. The palate abounds with generous loquat fruit and passionfruit, whilst the fresh, natural acidity of the vintage makes for a bright and mineral finish. A full flavoured, balanced and complex interpretation of a Margaret River stalwart.

Vintage Report

The season started out with a cooler, wet spring which resulted in a lower fruit set for some varieties such as Chardonnay. We experienced above average rainfalls in early spring, meaning extra effort was required in our organically grown vineyards to mitigate disease pressure. Spring rolled into summer with long warm and dry days, however a couple of rain events in February and March required extra effort from our committed vineyard team in terms of canopy management and fruit selection at harvest. All white varieties show fragrance and vineyard characters with perfume and aromatic lift combined with elegant textures and fine acid lines.

Winemaking

The fruit was picked in the cool hours of the night, whole berry pressed and transferred to a combination of stainless steel tanks and large wood casks for extra texture and aromatic complexity. After fermentation the wine was left on fine lees until Spring and bottled early to retain freshness and aromatic lift.

Vineyard

100% Calgardup Brook Vineyard. This vineyard lies just inland from the coast. Its soils are well drained sandy and schisty. The climate of this vineyard is strongly influenced by its immediate vicinity to the Indian Ocean.

District of Origin

100% Margaret River

Grapes

52% Semillon 48% Sauvignon Blanc

Analysis

Alc 12%