

# ROCKY ROAD

## MARGARET RIVER

### 2019 SEMILLON SAUVIGNON BLANC

#### *Tasting Note*

Fresh snow pea and cut grass notes are balanced by more tropical aromas of passionfruit and ruby grapefruit. Ginger spice, white pepper and citronella oil combine with roasted almond nuances from extended lees contact and regular batonnage. The palate abounds with loquat fruit and passionfruit layers, good texture from a portion fermented on skins adds length and creaminess, whilst lemon zest and a fresh acidity backbone makes for a bright and mineral finish. A full flavoured, balanced and complex version of a Margaret River stalwart.

#### *Vintage Report*

Vintage 2019 required meticulous vineyard management as a result of cooler than average temperatures, wet conditions and low sun exposure. Careful canopy management, precise picking decisions and accurate fruit sorting were essential for producing high quality wines. The Marri trees didn't blossom and the birds were hungry resulting in a lower than average yield despite our extensive netting program. Smaller canopies in our dry farmed vineyards and regular leaf plucking enabled us to pick ripe, clean fruit and produce whites with excellent purity and great natural acidity. Reds benefited from the long ripening season showing elegant tannins and great aromatic lift.

#### *Winemaking*

A portion of the fruit was left on skins for a 48 hours cold soak before pressing for extra weight and aromatic lift. The juice was then transferred with high solids to a combination of large format oak casks (2700 Litres capacity) and stainless steel tanks. After fermentation the wine was left on fine lees until Spring with regular batonnage performed to achieve intriguing textures.

#### *District of Origin*

100% Margaret River

#### *Grapes*

60% Semillon  
40% Sauvignon Blanc

#### *Analysis*

Alcohol 12%

