

WINE NAME	Ferngrove Semillon Sauvignon Blanc
VINTAGE	2023
WINE STYLE	Light-bodied white wine
GRAPE VARIETY	91% Semillon, 9% Sauvignon Blanc
GROWING REGION	Western Australia.
TECHNICAL DETAILS	Alc 12.5% pH 3.14 TA 5.67g/L RS 1.92g/L
APPEARANCE	Pale straw green.
NOSE	Fresh cut grass, lively lemon and lime citrus notes with a hint of spice.
PALATE	Upfront, fresh and lively on the palate with citrus, stone fruit and a touch of grassy herbal characteristics dominate this light-bodied wine.
VINIFICATION	The grapes were harvested in the cool of the early morning, and crushed to the press. Juice was drained and cold settled prior to controlled fermentation. Lees stirring following fermentation assists with texture and mouthfeel. The wine is bottled young and drinks particularly well with lightly flavoured foods.
CELLARING	Drink now while fresh flavours dominate.
WINEMAKERS COMMENTS	This style is all about freshness and vitality. A perfect wine for picnics in the park.
SERVE	Serve slightly chilled at 8-12°C
FOOD	Enjoy with lemon and pepper infused calamari.



