

PALANDRI 2005 SEMILLON SAUVIGNON BLANC

The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River and the Great Southern.

Winemaker: Sarah Siddons

Winemaker's Comments:

The Semillon provides the backbone of the wine, with the Sauvignon Blanc providing the aroma, middle palate fruit and cleansing acidity on the finish.

The wine is brilliant light straw in colour with a lovely apple green rim. The Semillon provides grassy and lifted aromas, with the Sauvignon Blanc contributing hints of passionfruit and honeysuckle. Ripe, tropical fruits dominate the palate with gooseberry, lychee and lime, along with just a hint of passionfruit. It has a crisp and clean finish.

Suggested Food:

Fish, chicken or lightly spiced seafood or white meat dishes.

Cellaring:

Enjoy now to experience the fresh and lively fruit flavours.

Viticulture:

Fruit was sourced primarily from the Margaret River (41.02%) and Great Southern (49.47%) regions, with fruit from the Greater Perth (9.50%) region completing the blend.

Vinification:

All parcels were kept separate, with fruit crushed and then immediately taken off skins before cold settling (to clarify the juice), prior to fermentation at 12°C. Small batch lots were then assessed and selected parcels were chosen for the final blend of 72.46% Semillon and 27.54% Sauvignon Blanc.

TECHNICAL ANALYSIS

Alc/Vol: 12%

pH: 2.92

TA: 8.3

Harvest Date: March/April 2005

Bottling Date: February 2006

