



DEEP WOODS

ESTATE

WINE	Deep Woods Estate Semillon Sauvignon Blanc	
VINTAGE	2007	
REGION	Margaret River	100%
VARIETIES	Semillon	55%
	Sauvignon Blanc	45%

VINTAGE NOTES

As the earliest harvest on record, the 2007 vintage supported optimal expression of varietal character at moderate sugar levels. The early seasonal conditions allowed full physiological ripeness to be achieved with minimal loss of natural grape acid. Cropping at an average of 3 tonnes per acre per block, parcels were harvested in several passes thus allowing concurrent fermentation using a number of winemaking techniques.

The wine is a delicate blend of estate-grown Semillon and Sauvignon Blanc. An array of techniques was employed in the crafting of this wine. Barrel fermentation of portions was combined with clean, cold ferments and careful lees stirring. A small portion was fermented naturally and allowed to go through partial malolactic fermentation. Careful blending of the various components has resulted in a wine where the sum is far greater than the parts.

ANALYSIS

Alcohol 12.8%, pH 3.13, TA 7.0 g/L, residual sugar 3.0 g/L

TASTING NOTES

Colour	Very pale straw in colour.
Aroma	A profusion of zesty citrus, lemongrass, green tea, passion fruit, and crunchy snow pea aromas is evident.
Palate	The palate bursts with exotic tropical flavours encompassing guava, gooseberry and kiwi fruit. All are held in perfect balance by a core of cleansing natural grape acidity which provides freshness and poise on a long and flavoursome finish.

CELLARING

Enjoy now, slightly chilled.

SHOW SUCCESS

Not shown to date.

