

AMELIA PARK

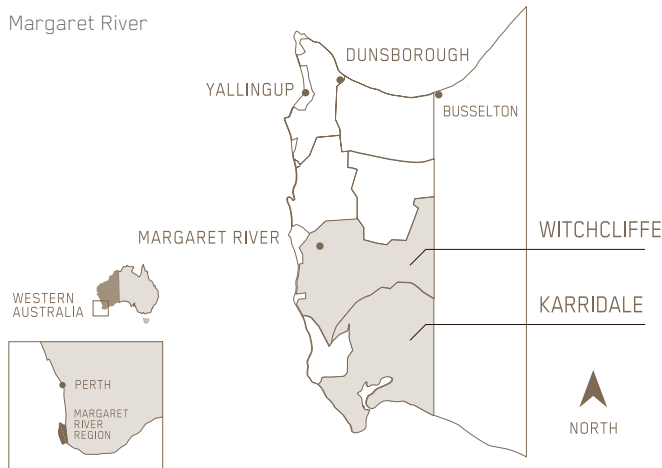
[WINES]



2010 AMELIA PARK SAUVIGNON BLANC SEMILLON

Varieties Sauvignon Blanc, Semillon

Region Margaret River



Vineyards Two exceptional vineyards from Witchcliffe and Karridale were selected for this wine. These sub-regions were chosen due to their position that captures the cooling influence of the Southern and Indian Oceans and delivers wines with subtlety and elegance.

Season: 2010 was a brilliant vintage for Margaret River white varieties. In contrast to the 2009 Vintage a relatively dry spring ensured even flowering and fruit set. The summer period was warm/hot and sunny conditions accelerated ripening and allowed picking to occur at low baume combined with great acid balance.

Harvest Date Early March 2010.

Winemaking We follow the practices of hand picking and machine harvesting during the cool of the night in order to maintain optimal fruit integrity. Destemming, crushing and pressing are performed under cool gentle conditions. The juice is fermented at 12-13 degrees to preserve its freshness. Post primary ferment the wine is prepared for bottling as quickly as possible and sent to bottle to lock in and preserve those fresh fruit characters.

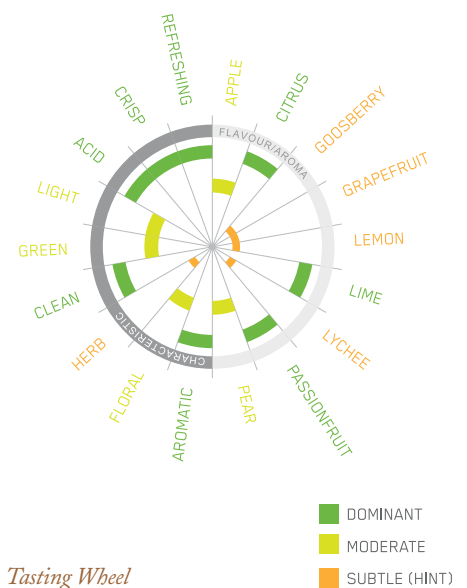
Analysis 12.5%, TA 7.5g/l pH 3.25

Bottling Date May 2010

Closure Screwcap

Cellaring Drink now and enjoy for up to 2 years.

Tasting Notes This wine expresses very clean fresh and crisp characters. Aromas of passionfruit and pear and a lively crisp palate of lime and green apples are the marks of this classic Margaret River blend.



Tasting Wheel

Tradition. Craft. Quality.