



ROSABROOK
MARGARET RIVER

2005
SEMILLON SAUVIGNON BLANC

750mL

WINE OF AUSTRALIA

Alc 13.0% Vol

Rosabrook Estate 2005 Semillon Sauvignon Blanc

Product: Rosabrook Estate	Composition: 67% Semillon, 33% Sauvignon Blanc
Vintage: 2005	Harvest Date: Late March 2005
Appellation: Margaret River	Bottling Date: September 2005
Winemaker: Bill Crappsley	TA: 6.1g/L
Vineyard: Rosabrook Estate	PH: 3.12
	Alc: 13 %

Vinification:

The fruit was picked in the cool of the night and processed at the winery within hours. The free run juice was separated from the skins immediately, chilled and clarified. The wine was then cold fermented in closed stainless steel tanks. A portion of the Semillon was barrel fermented in a selection of French oak and left on lees until just prior to blending and bottling in September 2005.

Oak Maturation:

A portion of the Semillon was fermented in French oak and remained on lees for 6 months with regular stirring. This oak fermented Semillon represents 16% of the finished blend.

Assessment:

The wine shows the attractive fresh, crisp and slightly herbaceous characters of Margaret River Semillon & Sauvignon Blanc, which is supported by a subtle oak influence that adds to the weight & richness of the wine, making it more complex and enhancing its ageing potential.