

APPLE TREE FLAT

2021 SEMILLON
SAUVIGNON BLANC



VINTAGE

This wine is a blend of Semillon & Sauvignon Blanc grapes grown in red loam soils in the Central Ranges of New South Wales, Australia.

SEMILLON

Region: Mudgee
Altitude: 530m
Soil: Red loam with ironstone and quartz gravel
Harvest Date: 05/02/2021
Baumé: 10.0°

SAUVIGNON BLANC

Region: Orange
Altitude: 930m
Soil: Ancient decomposed volcanic
Harvest Date: 22/03/2021
Baumé: 11.7°

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

The Semillon and Sauvignon Blanc grapes were mostly trained to Vertical Shoot Positioning (VSP) trellis type.

WINEMAKING

After picking and crushing the grapes in the cool of the night, the juice was clarified by flotation with nitrogen. The Semillon pressings were oxidatively handled prior to ferment. The fermentation took place over an average of 18 days between 12 and 20°C in stainless steel tanks. Malo-lactic fermentation was inhibited in order to preserve the vibrant fruit characters. The wine remained on yeast lees for 6 months. The wine was filtered before bottling.

TASTING NOTES

The 2021 Apple Tree Flat Semillon Sauvignon Blanc is pale white gold in colour. It has an aroma of guava and jasmine with flavours of lime, grapefruit and apricot before a soft lingering finish.

ANALYSIS

Alcohol	11.0%
Titratible acidity	7.1 g/L
pH	3.2
Residual sugar	1.7 g/L

VARIETY

Semillon	68%
Sauvignon Blanc	32%